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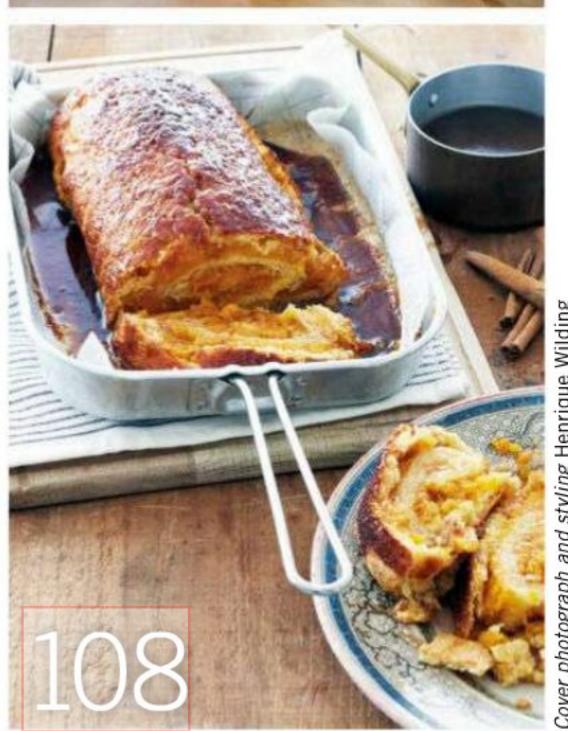












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Hello

Social media is sometimes too much for me. I see things on Facebook that I would have preferred not to see and get pulled into discussions I'd rather avoid.

But it's also an inexhaustible source of information and entertainment - and the best barometer for the mood of the country and its people. And their ingenuity. And sense of humour.

Fresh from my Christmas break earlier this year, I saw the word "Janu-worry" on Facebook for the first time and how almost every single person was counting the days until the next payday. It had become a refrain, like December's "KeDezemba, Boss"... It was also on Facebook that I first read a remark from someone stating that there was simply "too little pay for too much month".

But the Facebook highlight of the year thus far (a snippet from Traveller24) is how perfectly timed the public holidays are in April - you only have to take a few days' leave and you'll end up with a lovely long autumn holiday, courtesy of the president. It works like this (and I feel compelled to spread the good news as widely as possible, in case you missed it): if you take leave on Thursday 13 and Tuesday 18 April, you'll have a six-day mini break. If you put in leave for Wednesday 26 April, Friday 28 April and Tuesday 2 May, you'll have a week-long break.

And, that's not all: if you join those two mini holidays together, you can have a whopping 19 days off with only nine days taken from your annual leave. How wonderful is that? Facebook has its uses indeed.

In many ways, April is the first turning point of the year for me; a little milestone. It heralds the first changing of the seasons, and here in the Cape, Easter is often synonymous with the first good rainfalls. For many people, it's also their first break of the year, time to take a road trip and get together with loved ones once again.

This was at the forefront of our minds when we put this issue together. We hope you'll immerse yourself in it, wherever you may be. We feature three very different reader homes (my favourite is the Bergsets' tropical Durban home on page 24, maybe because I know that here in the Cape the cold will soon start to bite; in KZN it seems to be warm all year round), a renovation project in St James on the False Bay coast with a great story behind it, and the most beautiful baths in our bathroom article (just look at that copper one on page 46; yes, I know it's terribly expensive – it really gave me a case of Janu-worry when I saw it - but maybe one day...).

We also have great DIY projects, an indigenous garden beautifully laid out on terraces and recipes perfect for sociable get-togethers. Glühwein chicken? Yes! And a butternut Swiss roll... Our food editor, Johané, has surpassed herself, yet again.

Enjoy this issue, whether you're away for the Easter holidays or not.

This year, Home will be returning to the KKNK arts festival in Oudtshoorn. Pop into the Media24 Festival Café on the corner of Baron van Reede Street and Voortrekker Road on 10 and 11 April and attend one of our DIY demonstrations!

DON'T MISS OUT!

Our annual Fix it with Flair competition is once again in full swing. Enter now; our new website makes it super easy (for all the details, go to page 34).



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F Download the Le Creuset Recipe Appl

your space

Write to us at Home, Readers' Letters, PO Box 1802, Cape Town 8000; email editor@homemag.co.za, fax 021 408 3046, and join our Facebook group (facebook.com/homemag) or follow us on Instagram @TuisHomeMag.

WINNING LETTER Blast from the past

Fiona McIntosh of Kleinemonde, Eastern Cape writes I loved Shelly Bergh's revamp of an old tea trolley in your October 2016 issue. I have fond memories of my mom's polished wooden tea trolley with her tapestry under the glass top and tea set and scones on top.



I was just about to toss out this old brown trolley, which had lost its castors and looked rather dreary, when I thought it would be a good idea to coat it with Annie Sloan paint and see how it turned out. Then I packed all the beach towels onto the bottom shelf and put it out on the deck. The natural thing to do next was arrange the gin and tonic on top and sit back and appreciate the view. A win all round!

A holiday bonus



Che Petersen of Johannesburg writes At the start of our December holiday, during which we drove from Jo'burg to Pietermaritzburg and then to Cape Town to visit family, I asked my husband to get me my Home magazine "fix" - a real Christmas bonus for a selfemployed homemaker! After a tough year - we had to cope with

the passing of my

mom-in-law and retrenchment, and we were now holidaying on a budget - I had no desire to visit shopping malls but I really

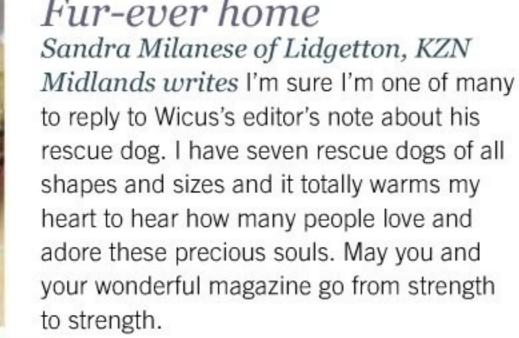
needed to lift my spirits with some festive décor in our holiday accommodation.

While paging through Home, I came across beautiful bunting and thought: what a great idea! I decided to cut up a magazine and make little flags while we were driving, but I was stumped as to what I could use (I would never deface my Home mag!). Then, to my delight, I realised there was a MRP Home catalogue included in the issue which had the most wonderful pictures and words. I found a pair of small sewing scissors that had fallen between the seats, so I was able to cut out my flags all the way to Cape Town.

Each window in our holiday abode in Muizenberg was adorned with bunting, as was the balustrade and fridge.

The end result: my cheapest, happiest holiday décor ever! Truly DIY.









IN SHORT

Riana Scheepers' story was the first thing I read in your December issue. As my husband and I are also of mature age (whether we want to accept it or not!), there are times when we think that it's great to be on our own but then we get lonely at other times. I started reading the column with interest and ended up crying! What a beautiful story, Riana, and what a gift for writing you have. Thank you!

- Hanni Bazley, Hermanus

Over the years, I have picked up so many inspirational, inventive ideas from your magazine. I recently bought a beautiful dress from a charity shop for R5. Unfortunately, it didn't fit me very well, so I decided



to upcycle it! I think the result is great - it gave the chair a new look, which in turn gave my bedroom a new feature and the dress a new lease on life! All at a very affordable price. Thank you for turning me into a creative being. - Ingrid McDonnell, Kraaifontein

After many years of planning, my husband and I have recently managed to purchase our own beach house. I loved your December issue with all its décor and garden ideas and I feel inspired to copy many of them. Rome wasn't built in a day, so I expect this to be an ongoing project with Home at my side. We are so excited about all these firsts in our lives! - C van Staden, Pretoria

The writer of the winning letter receives a 6.5kg Spindel laundry dryer worth R2 599!



can't throw into a tumble dryer. Plus it uses 100 times less electricity than a tumble dryer - paying for itself in energy savings! For details, visit spindel.co.za.

6 **home** April 2017



diary

ON THE BOX

In The Block USA – Flipping the Block (Season 2 starts April 10 on the Home Channel, 176 on DStv) four teams join forces on an extraordinary renovation, transforming four run-down condos into showpieces ready for new homeowners – all while living amidst the construction dust. With a big cash prize up for grabs, the stakes are high!





Decorex Cape Town

27-30 April: CTICC

For décor and design inspiration, expert advice, innovations and trends for your home, pop in at Decorex from 10:00 to 18:00 daily. Tickets cost R95 for adults, R85 for pensioners and R20 for under-12s; go to decorex.co.za.

fun at the annual Prince
Albert Olive and Food
Market on 28 and 29
April in this quaint
Karoo town; visit
princealbert.org.za for
more information.



SA Cheese Festival

28-30 April: Sandringham, Stellenbosch

Calling all cheese lovers! The ever-popular SA Cheese Festival showcases the widest variety of cheese as well as superb wines, preserves, indigenous teas and much more. Tickets from computicket.com cost R160 for adults, R100 for pensioners and under-13s enter free.



Four lucky readers can each win four tickets to the SA Cheese Festival valid for Friday 28 April only. SMS 'CHEESEFEST', your name and email address to 33406 (each SMS costs R1.50). The competition closes on 20 April 2017; see our competition rules on page 128.

Klein Karoo National Arts Festival (KKNK)

8–15 April: Oudtshoorn Get your gear together and head to the Karoo for an exceptional programme of arts and crafts, theatre and entertainment as well great food and wine at this year's KKNK. *Home* will be there too – attend free DIY demos on 11 and 12 April at the Media42 Festival Café on the corner of Baron van Reede and Voortrekker Roads. Check out kknk.co.za for all the details.

Compiled by Johané Neilson

Send diary entries to diary@homemag.co.za at least three months before the event.

APRIL FLASHES

1: Escape the hustle and bustle of the city at the Cluver Family Harvest Day at Paul Cluver Wines in the Elgin Wine Valley. Tickets from webtickets.co.za cost R250 per adult and R100



for under-18s; visit cluver.com.

1–2: Have your fill of figs at the XTN Fig
Festival at Uitkijk farm, Voor-Paardeberg, north
of Paarl. Tickets from computicket.com cost
R150 for adults and R50 for under-18s.



8–9: Keen to buy your first home or build wealth through your own property investment portfolio? Don't miss The Property Buyer Show at the CTICC in

HOLLE MHOUSE THE HEIGHT

Cape Town. Tickets from iticket.co.za cost R80;

check out propertybuyershow.com.

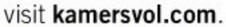
14: Good Friday 17: Family Day

17: Celebrate Easter with a bring-and-braai in Mount Pleasant Park at 31 Gladys Road,

Port Elizabeth. Kids can enjoy an Easter egg hunt for R25 and proceeds go to charity; get tickets at quicket.co.za.

22: Celebrate the new harvest of **Bot River** wine at Barrels & Beards; tickets cost R450 from quicket.co.za.

26–30: KAMERS/Makers returns to St John's College in Houghton, Jo'burg with more than 100 crafters, live music, delicious food and wine. Tickets from plankton.mobi cost R60;



26 April – 1 May: The Tierlantyn'kies market at 3Ci, 56 Saal Street in Zwavelpoort, Pretoria offers décor, clothing, jewellery, gifts, toys and deli products. Entrance is R35; go to tierlantynkies.co.za.

27: Freedom Day

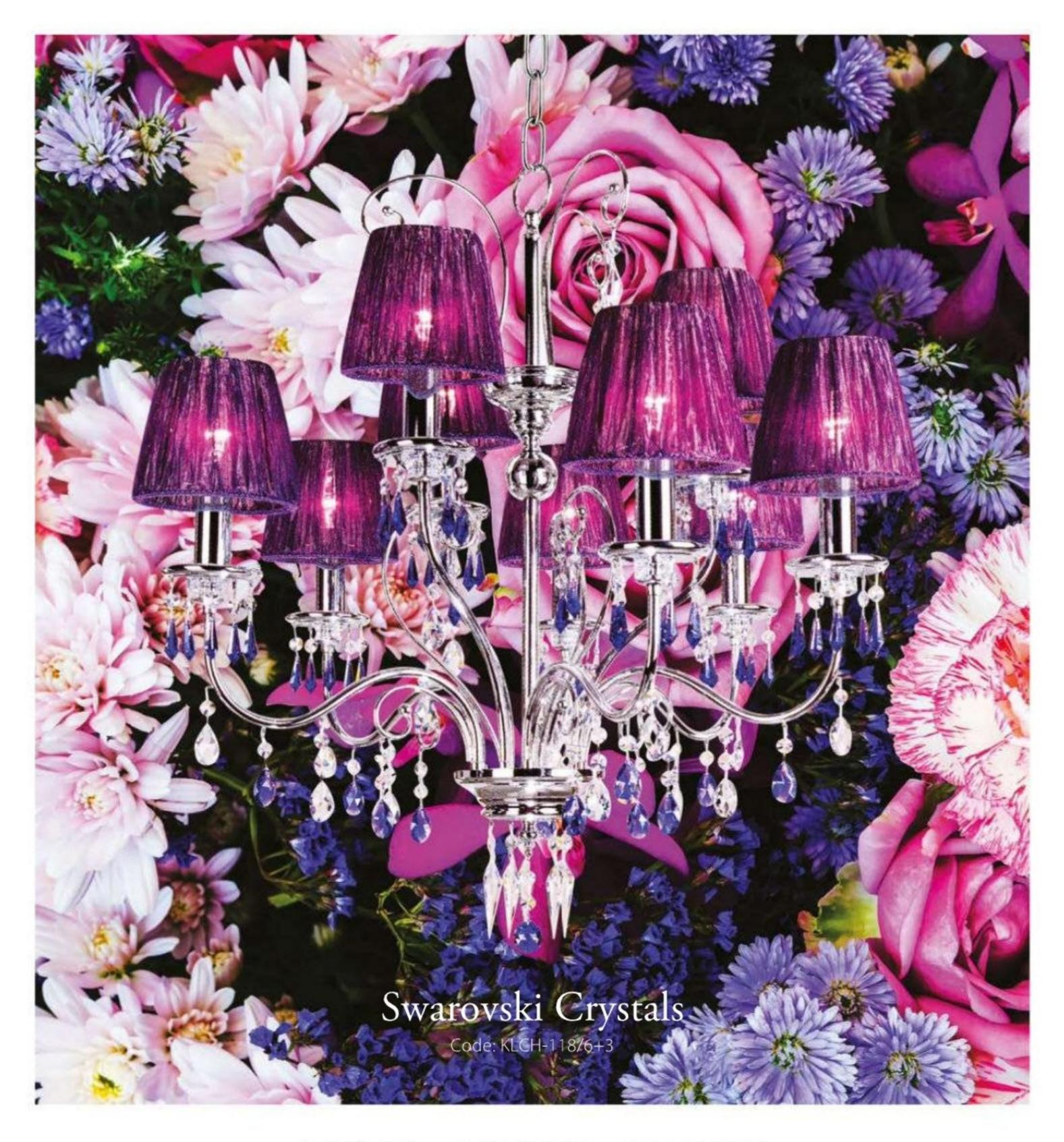
27–30: The South Coast Bike Fest in Margate, KZN combines extreme action sports and the hottest SA music. Entrance is free if you complete the online pre-registration for the #freefunseeker tickets at quicket.co.za.

Check out southcoastbikefest.co.za.

29 April – 1 May: The Protea Cullifest at the festival grounds in Zonderwater Avenue,

Cullinan outside Pretoria promises plenty of fun for the whole family, including a crosscountry run and bike race on the Monday; call 083 865 0563 or visit proteacullifest.co.za. ♠





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what's new

WATCH THIS SPACE

BUSINESS Pip WHO Janine Greyling WHERE Cape Town

HER WORK We love it when a great product and a good cause come together – like Janine Greyling's fashion and homeware accessory brand, Pip. Elderly women from the poorer areas in Riebeek West and Riebeek-Kasteel knit and crochet bright and

beautiful blankets, cushion covers and pot-holders which Janine then markets and distributes from Cape Town to supplement the women's government pensions. "Shortly before my grandmother passed away, she told me that she wished she had a reason to get out of bed every day. So the idea with Pip is to help give these elderly women a reason to get up and keep going," Janine says. Check out their online store at **pipit.co.za**.



TOP SHOPS

Capetonian fans of Cottonwood, take note: this Jo'burg-based French reproduction furniture brand just opened a store in the Mother City. Find them at Northgate Business Park between the N1 and M5; pop in for luxurious Frenchinspired bedroom and bathroom furniture. Go to cottonwoodfurniture.co.za.





Sian Cullingworth, portfolio director of Decorex SA 2017, says one of the trends this year is to escape constant interaction with electronics and seek out luxury surroundings inspired by nature. Bold prints such as this Rebel Meadow wallpaper (R965.58/m²) from St Leger & Viney embodies exactly that. Go to decorex.co.za and stleger.co.za.



Belgotex's newly-launched Design Centre in the Matrix at Century City in Cape Town is sure to impress! Created to inspire everyone from architects and interior designers to décor enthusiasts, this 300m² space will showcase the flooring company's exquisite range to best effect.

Visit belgotex.co.za for

Check out the new
Meta range from
designer-makers,
Thingking. The range
was inspired by a love
of strong, functional
steel. Take a look at
meta.thingking.co.za.

more details.





HOT PRODUCTS

Treat yourself to a fast-drying, lightweight and luxurious pestemal (100 x 180cm; R365), a traditional towel of Turkish origin made from 100% cotton. You can use it as a towel, a throw or even a scarf! Go to monoshop.co.za.

How cool are these
Scandi-inspired
cotton-knot cushions
from online store
simplychild.co.za?
They're filled with
anti-microbial
polyester puffballs
and prices start at
R240 each.



Love Lego? EverBlock – a modular building system of oversized plastic blocks that can be stacked and organised in almost any shape, pattern, colour or size – promises tons of fun. Kits start from R1 500; email info@ everblocksa.co.za.

2



These gorgeous Monte Carlo hexagonal mosaic tile sheets (26 x 34cm; R269 for a sheet) are all the rage! Take a look at italtile.co.za.

LOCAL IS LEKKER

We're smitten with the four new colours from locally produced Petite Rouge chalk paints: Let them Eat Cake (1), Not Tonight Josephine (2), Toulouse or Not Toulouse (3) and Arc de Triomphe (4). The paint is available in 125ml (R50) and 1L (R200) tins. To find one of their 45 nationwide stockists and for more info, visit petiterouge.co.za.





FAB FABRICS

The colour green is a major hit this year and we're totally into the vibrant Equatorial Aloe fabric from Hertex's latest patio range (R650/m). Flic en Flac features nine designs including oversized geometrics, floral prints and marine motifs. Go to hertex.co.za.







A watchful eye

We love the four ceramic rabbit heads above the fireplace in this cosy nook. They were bought at a local market in Somerset West and added as a permanent fixture on one of the cement panels on the chimney; the width of the panels decreases as they go up the chimney breast, drawing the eye up into the double-volume space. Throws, cushions, a circular focal rug and knick-knacks on the mantlepiece finish the look.

Chair upholstered in Veni in the colour Sky from Hertex; grey and blue scatters, coral and grey throws and rugs from MRP Home; beige-and-cream throw from @home



Piece of cake

Charmaine Wakefield of Riebeek West loves getting creative over the Easter holidays (see her home on page 36). Here, she has transformed a regular sponge cake into something special by decorating it with pretty chocolate Easter eggs and topping it with a large chocolate hen she made herself. Impressive!

Blame it on the bunny

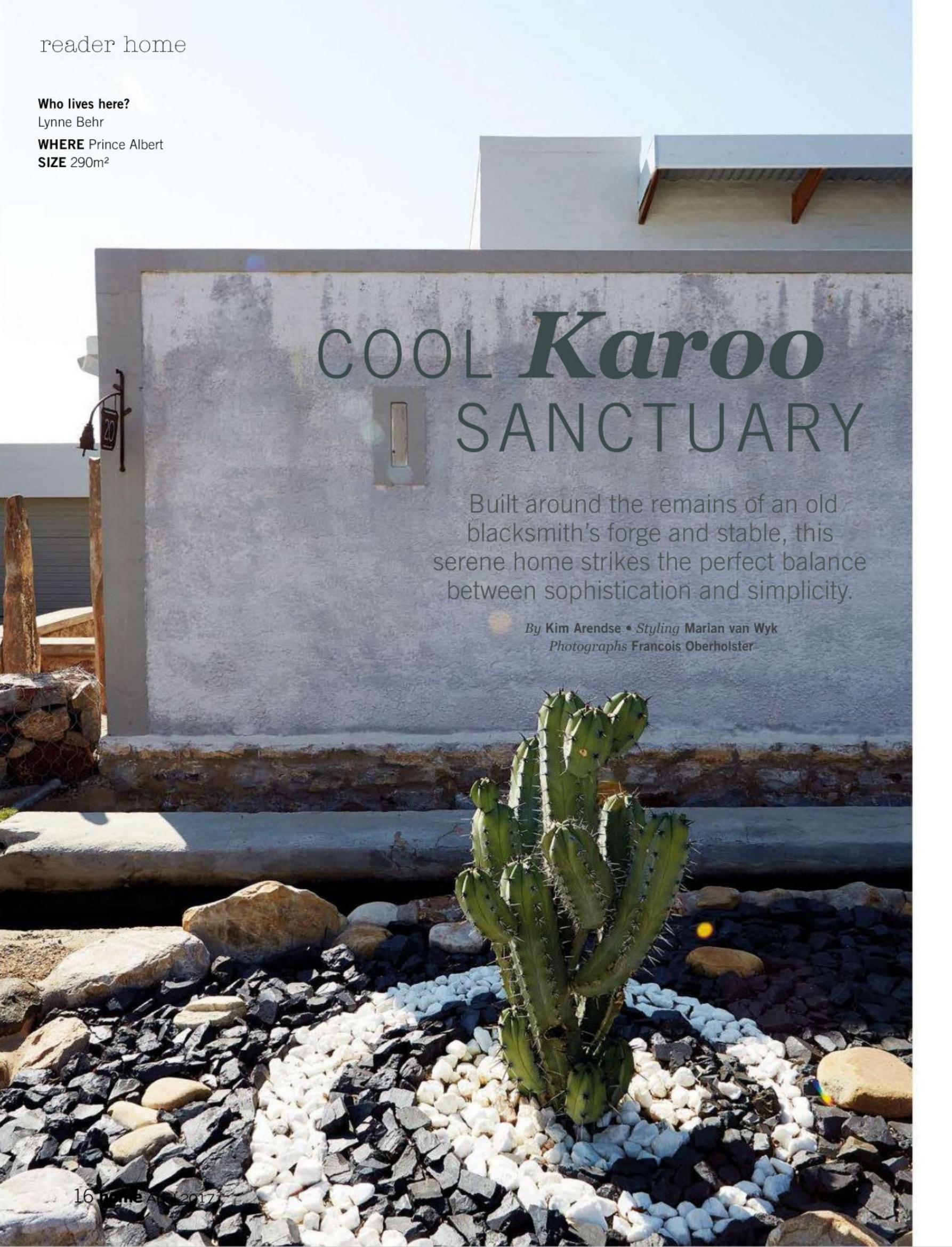
This cute faux fur bunny is the perfect snuggle rug for your kiddies' reading nook. Cut a bunny shape from fake, coloured fur available from fabric shops. You can make it any size you wish; a small one like ours is perfect for a baby to lie on under a baby gym, or make it bigger for a toddler to play on. Cut the same shape from a non-slip mat and sew it together. Finish off the edges by stitching on bias binding.



STOCKISTS @home 0860 576 576, home.co.za **Hertex** 0860 437 839, hertex.co.za **MRP Home** 0800 212 535, mrphome.com **Woolworths** 0860 022 002, woolworths.co.za





















Muted tones create a relaxed atmosphere for cooking and dining in the open-plan kitchen (left). Previously, Lynne could never find a dining chair she liked but then she had these stylish bull denim covers custom made by Kommaweer Stoffeerders in George based on a sketch she drew. "They're perfect for my pared-down kitchen," she says. A mirrored Balinese door (above right) separates the kitchen and study.

It's truly magical to live in Prince Albert – our stars are magnificent, the air is so clean and one of the greatest privileges is being able to walk to the dairy to buy 'freshly-squeezed' milk! – Lynne



[DESIGN IN MIND]

Lynne's house was designed by architect Craig Canter of Parallax in Melrose Arch. With its back to the wind, Lynne can sit on the patio without feeling so much as a breeze – and high windows ensure the easy escape of rising hot air.

"I love the cool lightness of this house," Lynne says. "Then there's the pool – I take a dip at least five times a day during summer!"

The décor is equally cool: uncluttered yet interesting with practical cement floors and

blue-green accents throughout that enhance a quiet sense of tranquillity.

"I love the juxtaposition of wood and brick with cool blues and whites and the way in which the industrial metal I-beams and cement floors work so beautifully with my plush Persian carpets and antiques," Lynne says.

"If you go out and buy everything new, you can end up with a rather bland, cold space.

It takes time to make a home..." >>





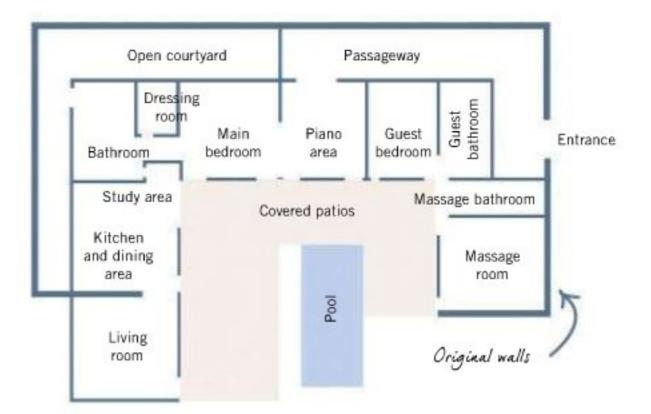
It's in the detail

The modern pivot door contrasts beautifully with one of the old remaining walls just to the right of it. The stone pillars at the entrance, called biltong *klippe*, were originally the gate posts from the old blacksmith's forge and stable – Lynne fondly refers to them as her Stonehenge.









Floor plan



The water that runs in the furrow next to the original 22m-long stable wall (now the front wall of the house) is used for irrigation. The black 'iron' stones in the bed come from a farm a few hours out of Prince Albert; the white stones are rolled marble.





Who lives here?

Jane and Sean Bergset, their sons
Nicholas (14) and Matthew (12),
and four pooches
WHERE Durban
SIZE 300m²

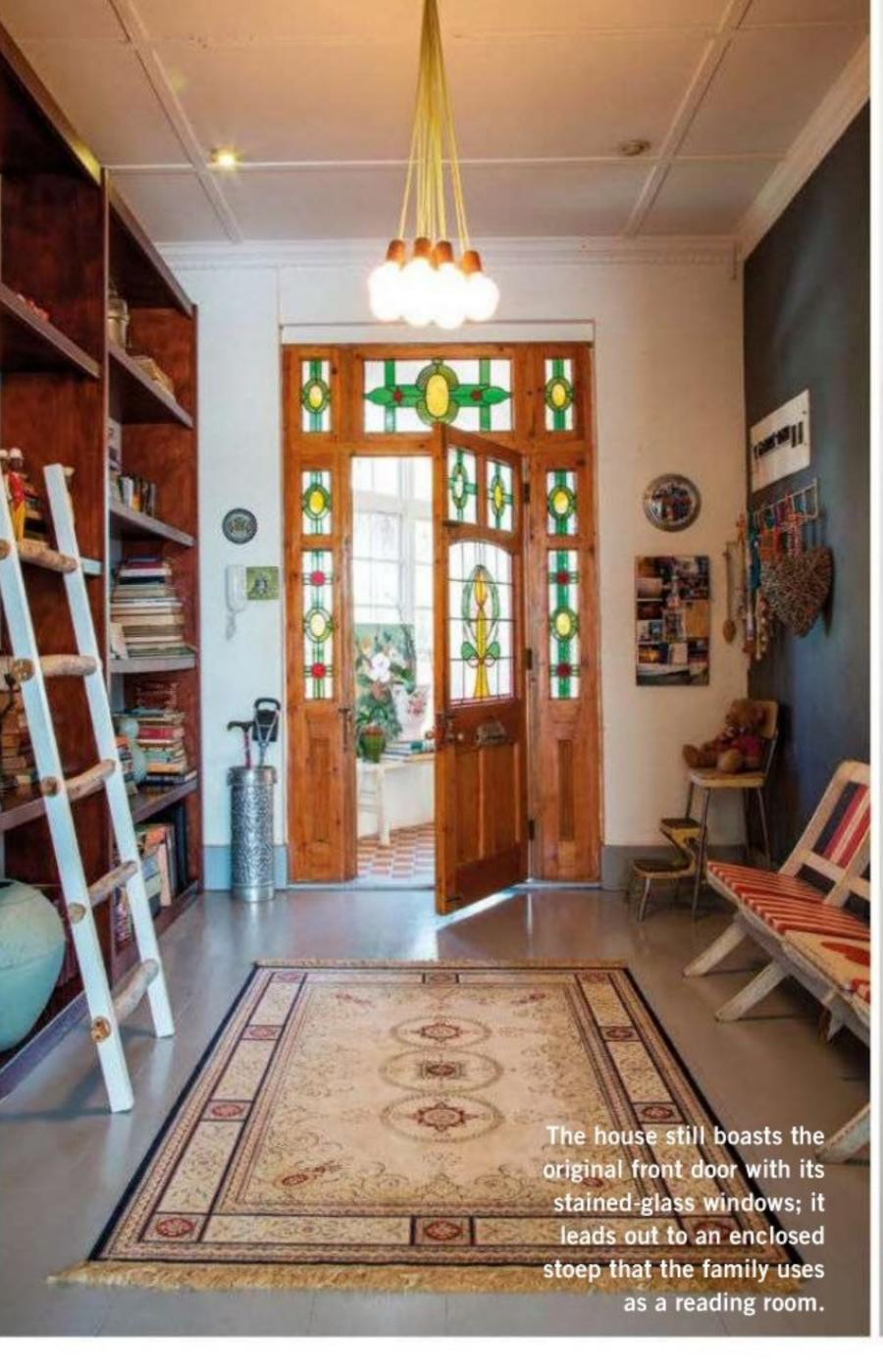
Jane likes to bring home mementoes from her travels. The painting is from Sri Lanka and the gramophone, one of her most cherished collectibles, is from Amman in Jordan. The sideboard was a lucky find in the Natal Midlands.













Although Jane Bergset, a travel agent, loves her job and has visited more than 98 countries, it's here in Durban North that she loves to kick off her well-travelled shoes and take a much-deserved breather. But the influences of the world around her have truly made their mark; her home is a reflection of all that is special to her and it's filled with many fond memories: a gramophone she lugged all the way back from Amman in Jordan, a traditional wooden figurine from Ghana, antique French linen from the United Kingdom, an old cupboard she bought in India when she and her husband, Sean, were backpacking through the country...

Yet there are no "sacred cows" in their home – it's also a comfortable space for their teenage sons, Nicholas and Matthew, and four dogs: pugs Sushi and Simba, Yorkshire Terrier Squidgy and Smartie the Labrador.

The perfect blend

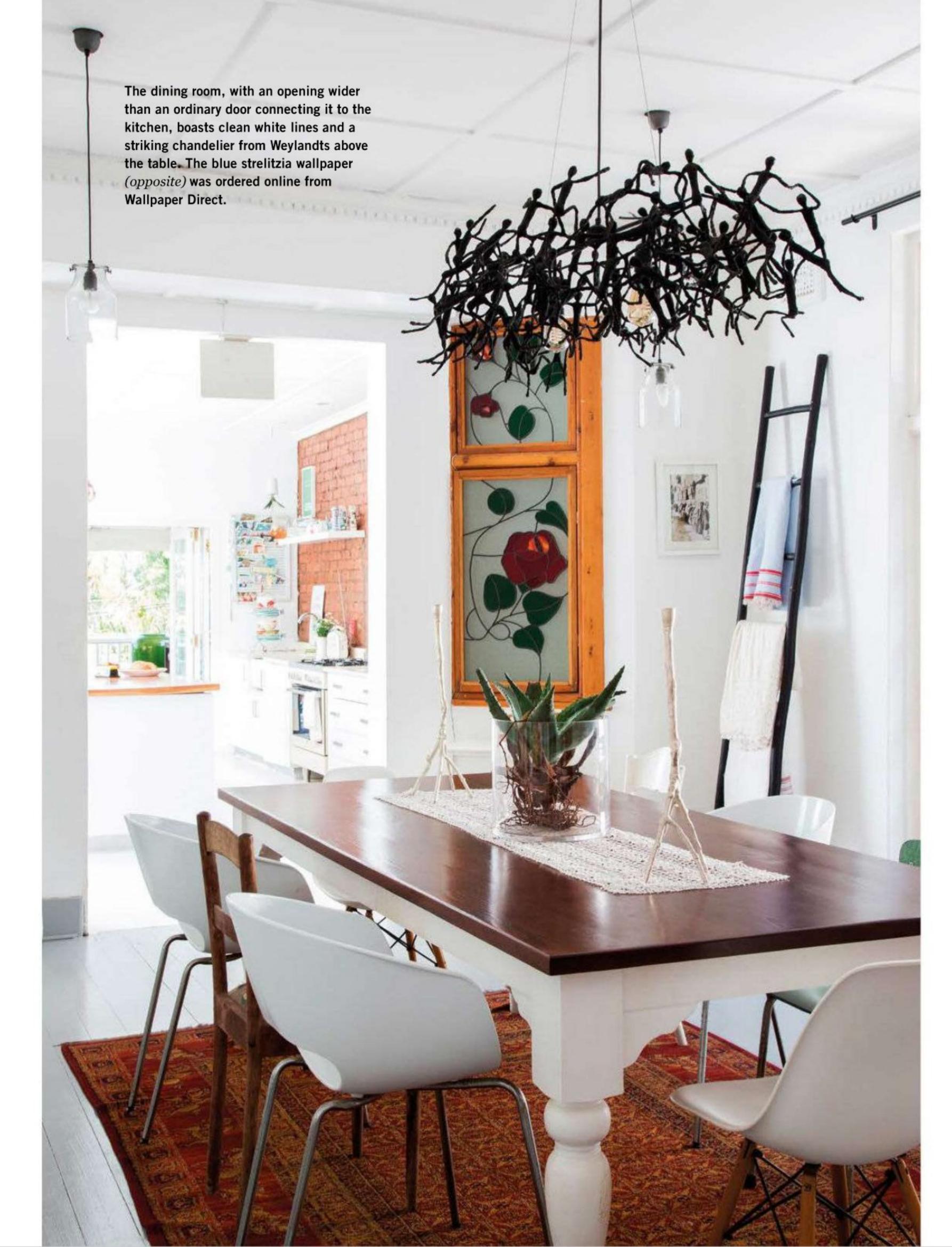
Not many people manage to tastefully combine different décor styles but it comes easily to Jane. She believes in having a blank canvas as a basis, so the wooden floors throughout are painted white, as are most of the wooden door- and window frames with the exception of a few rooms that still boast the original timber detail.

"Sean was shocked when he heard I wanted to paint the last bit of timber in the rooms white, so I decided to leave it – for now..." says Jane with a glint in her eye.

The décor consists of a rich diversity of styles: old and new, cosmopolitan, a touch of French, a good dash of Durban with its bright Bohemian colours, as well as furniture in an Art Deco and retro style. But each room has been well thought out, carefully furnished and finished with meticulous attention to detail to create a tranquil, unified whole.

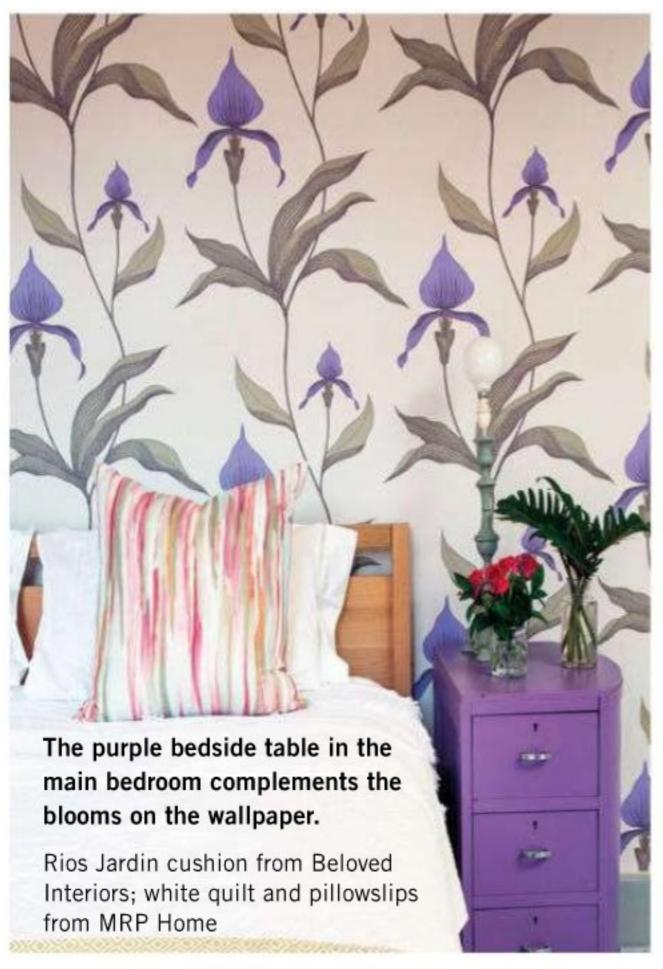
"My style is definitely eclectic with playful elements and a touch of the unusual," explains Jane. "I love colour – it would not be in my nature at all to have a classic white and grey home. I love experimenting with colours, textures and textiles – even my clothes are far from normal."

Jane prefers to buy locally and has found wonderful items at second-hand stores such as A.E. Wright Furnishers in Point Road and Eclectic Antiques near Florida Street. "I love searching for stuff – on foot and online – and if I see something I like, I try to find the supplier so I can buy it. I'm proudly South African!" >>











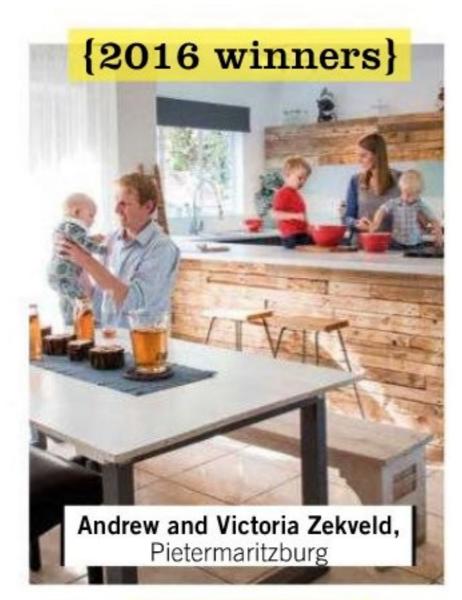
The en-suite bathroom boasts a touch of blue in the tiles as a nod to the Moroccan aesthetic. The tiles are repeated in the skirtings and here and there as a detail on the floor (below).

Tiles from Tile Africa



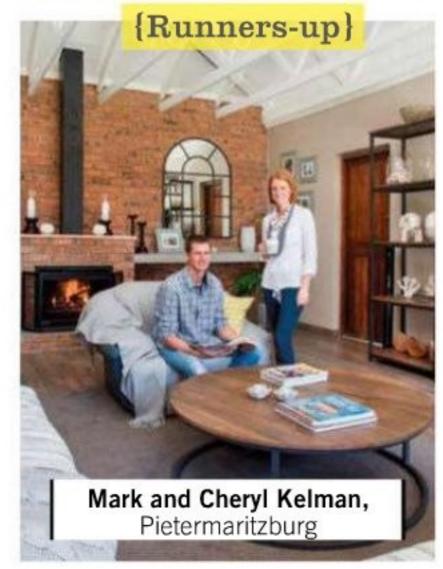














ENTRIES FOR 2017 are now open!

If you have a passion for renovation or you're looking for an opportunity to flex your DIY muscles, our 2017 Fix it with Flair competition is the perfect platform! Simply send us pics of your project – and you could take home your share of R73 000 worth of fantastic vouchers.

For the 9th year running, our annual *Fix it* with *Flair* competition is set to showcase South Africa's most innovative homemakers – those who aren't afraid of getting their hands dirty and love to save a bit of cash in the process!

And remember: you can enter anything from a complete home makeover to a single-room project.

HOW TO ENTER

Visit **fixit.tuis.co.za** and enter online; the new and improved microsite makes it even easier to share your project with us. If you have any queries, email roxanne.cloete@media24.com or call 021 408 3815. Please remember to upload high-resolution images (at least 2MB).

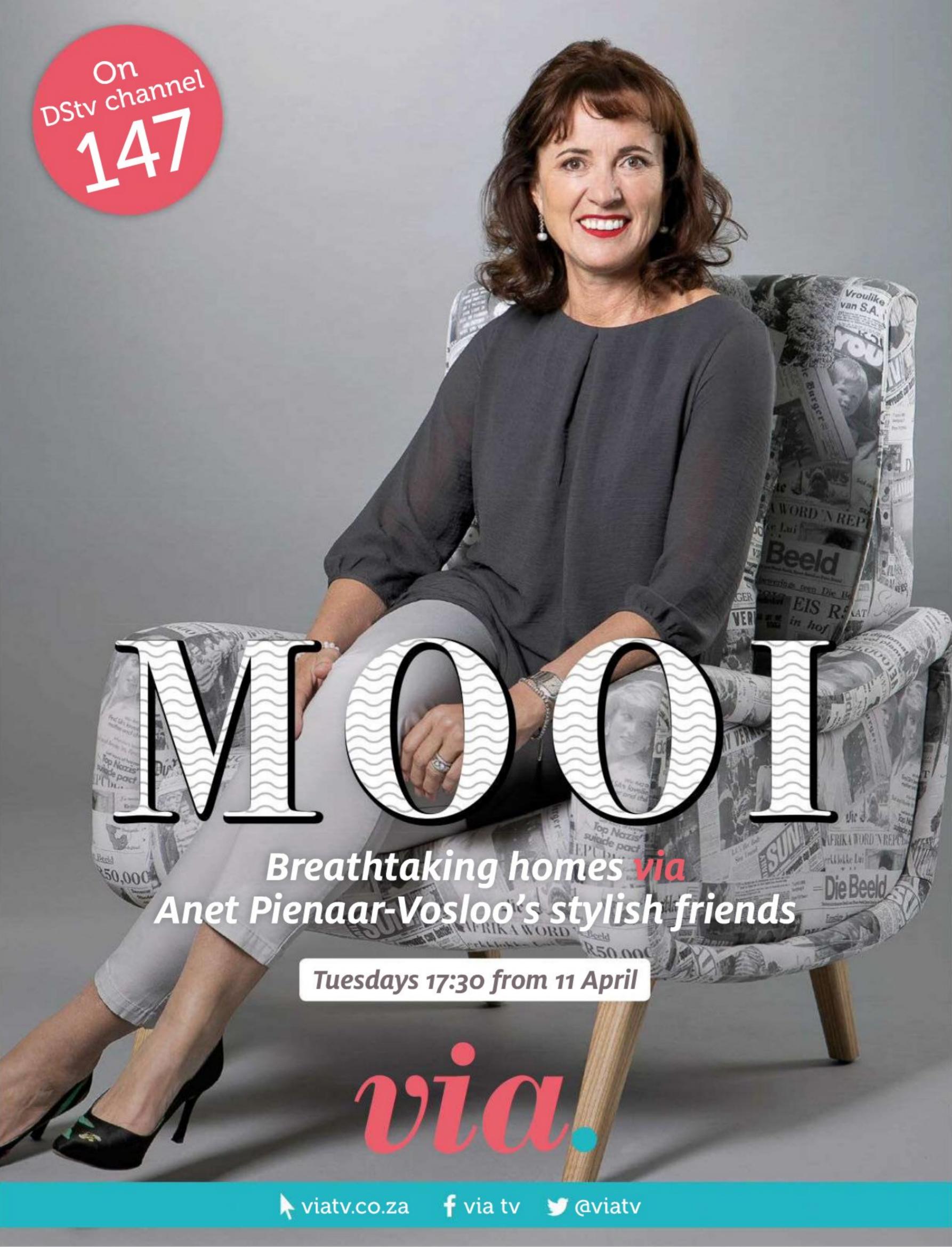
ENTRIES CLOSE 30 June 2017

IMPORTANT Remember the following:

- You need to briefly explain what your project entailed and submit a budget breakdown.
- All projects entered should have been completed within the past three years and at least 50% of the work must have been done by the homeowner this is a competition for people who don't mind getting their hands dirty!

The competition is sponsored by BUCO (formerly Pennypinchers) and Timbercity. The winners will receive a R35 000 voucher and there are plenty of other vouchers up for grabs for entries that make it into the Top 10 and Top 5.

You could be our next winner!





TRUE romance



Charmaine Wakefield needs no excuse to style her home but come Easter, this creative interior and wedding stylist pulls out all the stops.

After all, she married her IT consultant husband, Paul, on Easter Sunday in 2013, so this holiday will always have a special place in their hearts.

The couple bought their late-1800s farmhouse in January 2015. "We spent our first romantic weekend away in Riebeek-Kasteel," Charmaine reminisces. "Paul said he would one day buy me a house here. Years later, while we were still living in Wynberg, Cape Town, we found ourselves in the area once again and fell in love with this home."

Although Paul is a DIY and woodwork enthusiast and Charmaine is never short of creative ideas, one of the things that attracted the couple to their new home was the fact that it had already undergone the structural changes necessary to take it into the 21st century. They also loved the Earthcote walls and floors that were done by the previous owners as they now complement the Wakefields' vintage French décor.

"We were happy that we could just put our own stamp on the house without having major construction work done," Charmaine explains. "Our biggest renovation project was building the pool, which is a real life-saver in summer when temperatures soar. We also replaced the roof over the kitchen's former hearth with clear panels to create an illuminated alcove."

After these small changes had been made, all that remained was to slip into country life – and that also came naturally to this social pair. "Before buying here, we would often spend weekends in the country, so we settled in immediately," says Charmaine. "We now spend our weekends pottering around the house and garden, keeping

busy with DIY, hunting for antiques and exploring the area's many wine and olive farms."

The Wakefields are equally happy to spend their weekends at home. That's when Paul, who commutes to Cape Town every day, has the opportunity to get stuck into some woodwork.

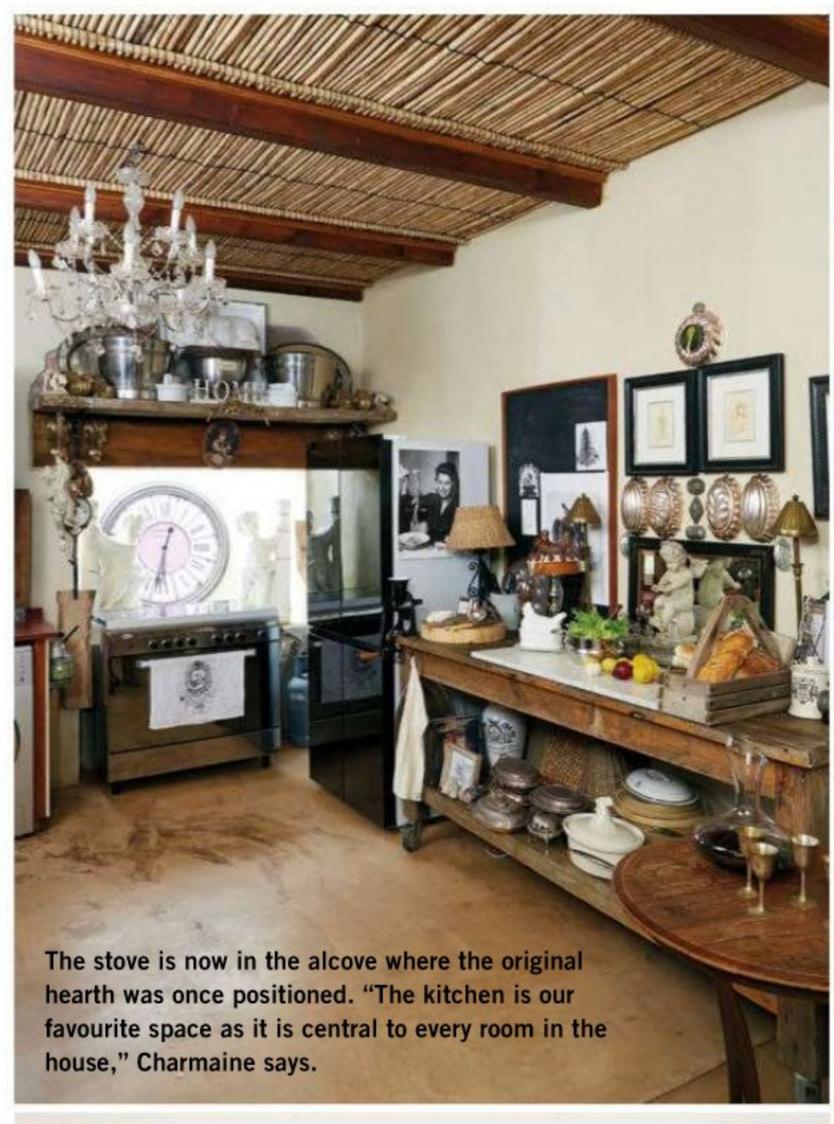
"I enjoy escaping to my workshop to tackle another furniture project; that's why Charmaine calls me Geppetto, the fictional woodcarver who made Pinocchio," says Paul with a laugh. For Charmaine, me-time is best spent creating more quirky displays and whimsical décor: "The house is my canvas and I spend hours dressing it up."

French country style

Charmaine and Paul hardly own any new décor pieces.
"If you searched my house, you might find five pieces that were bought new," she says. "Paul and I hunt for treasures together; we collect from far and wide.
Unwanted gems from an imaginary castle end up here.
Think Marie Antoinette's trash... I call it thrown-away
French château country style."

When asked about the French flair so characteristic of her home, she says: "I am a Francophile to my core. I'm drawn to a combination of European elegance, rustic country and old-world character. I adore the stylishness and originality of the French and that element of 'undone-ness', whether it be a wrinkled linen duvet or a classic portrait with a chipped frame."

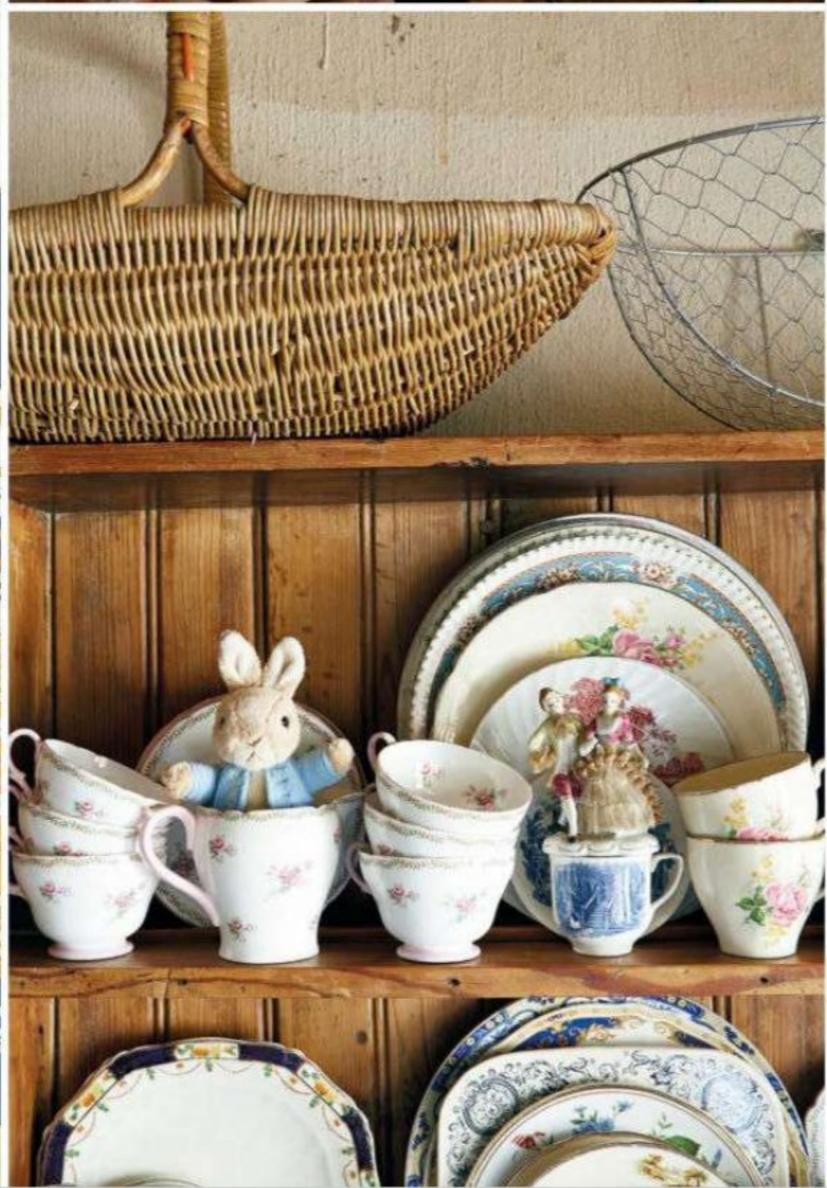
Charmaine's favourite palette consists of rich, lavish colours, including gold, hunter's green, red and rust hues. Velvets, brocades, tapestry, toile and antique linens and textiles add character and complement the vintage furniture and heirlooms. >>





Charmaine's collection of vintage Hermès scarves doubles up as décor.





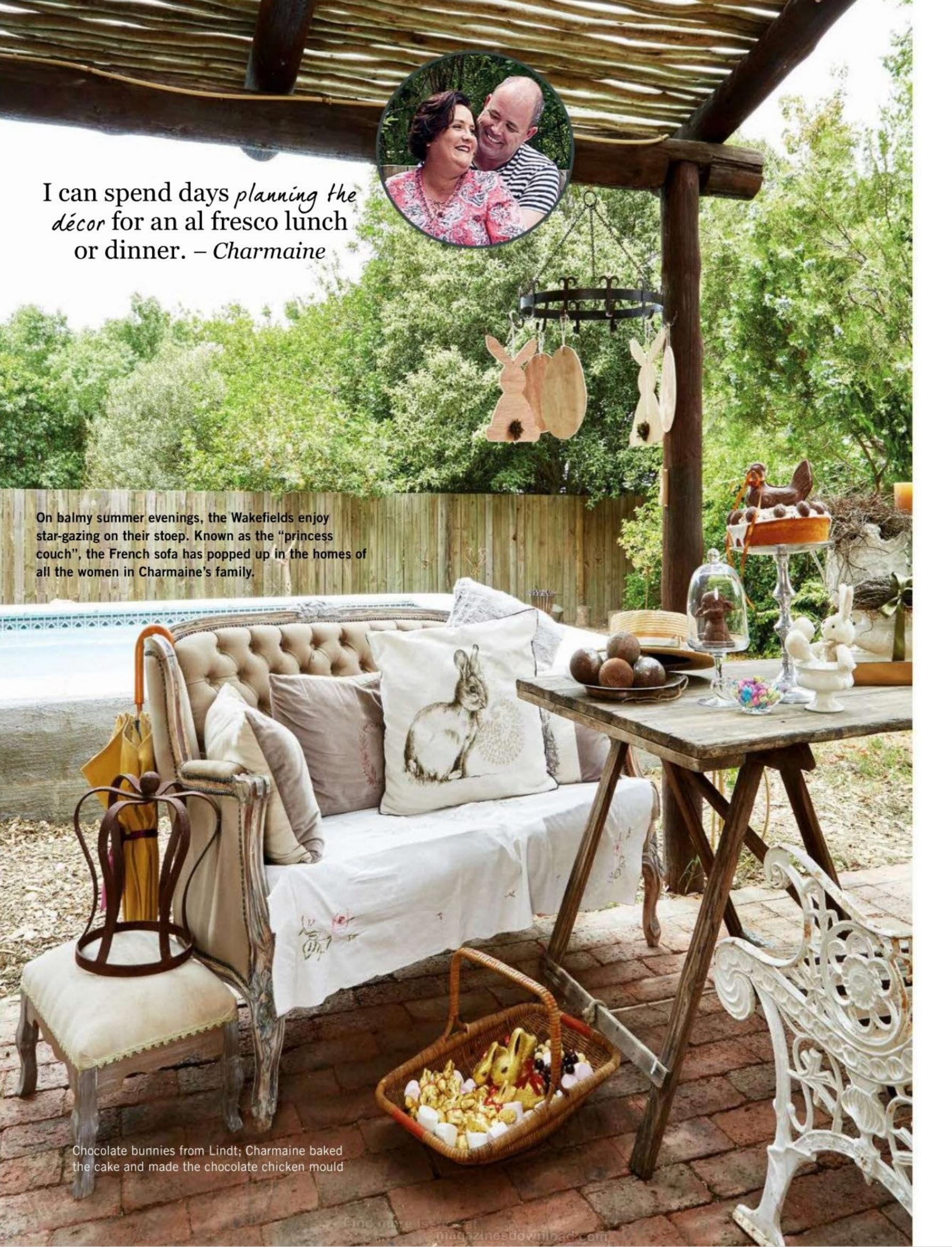


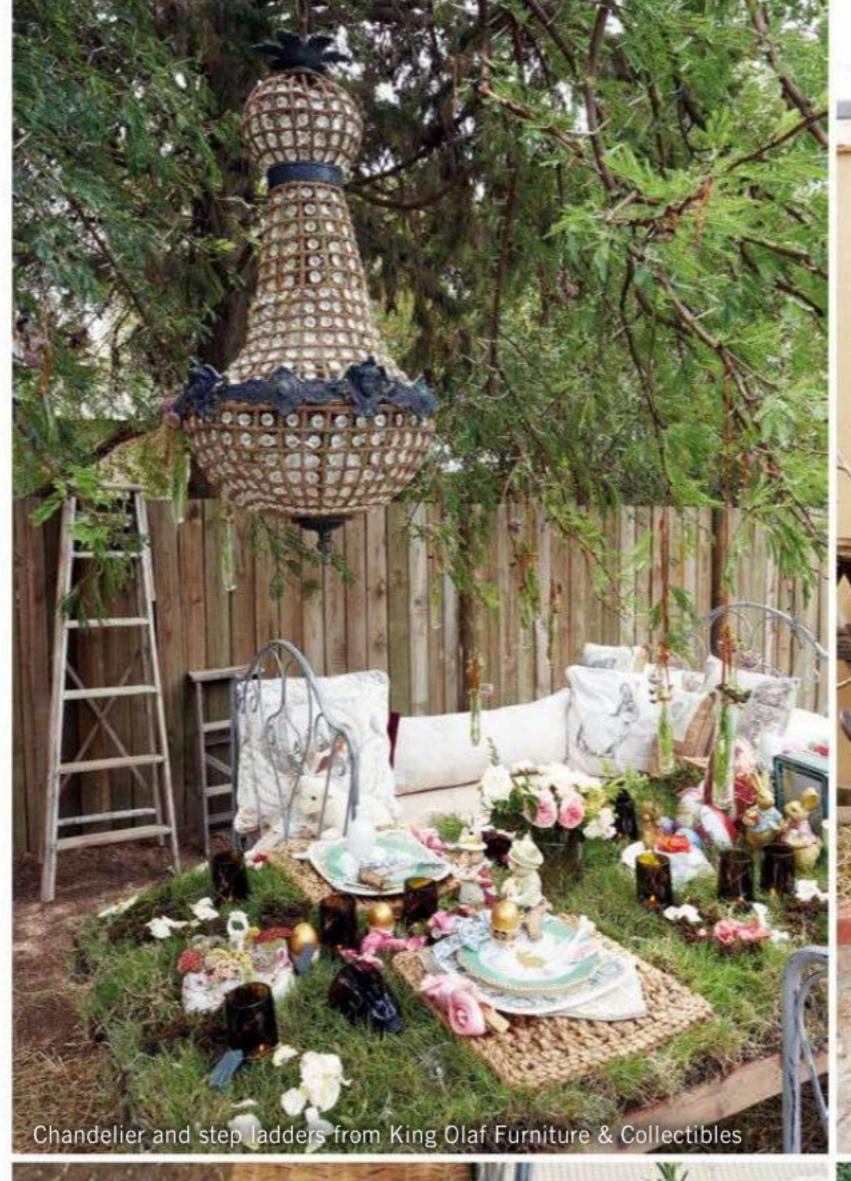


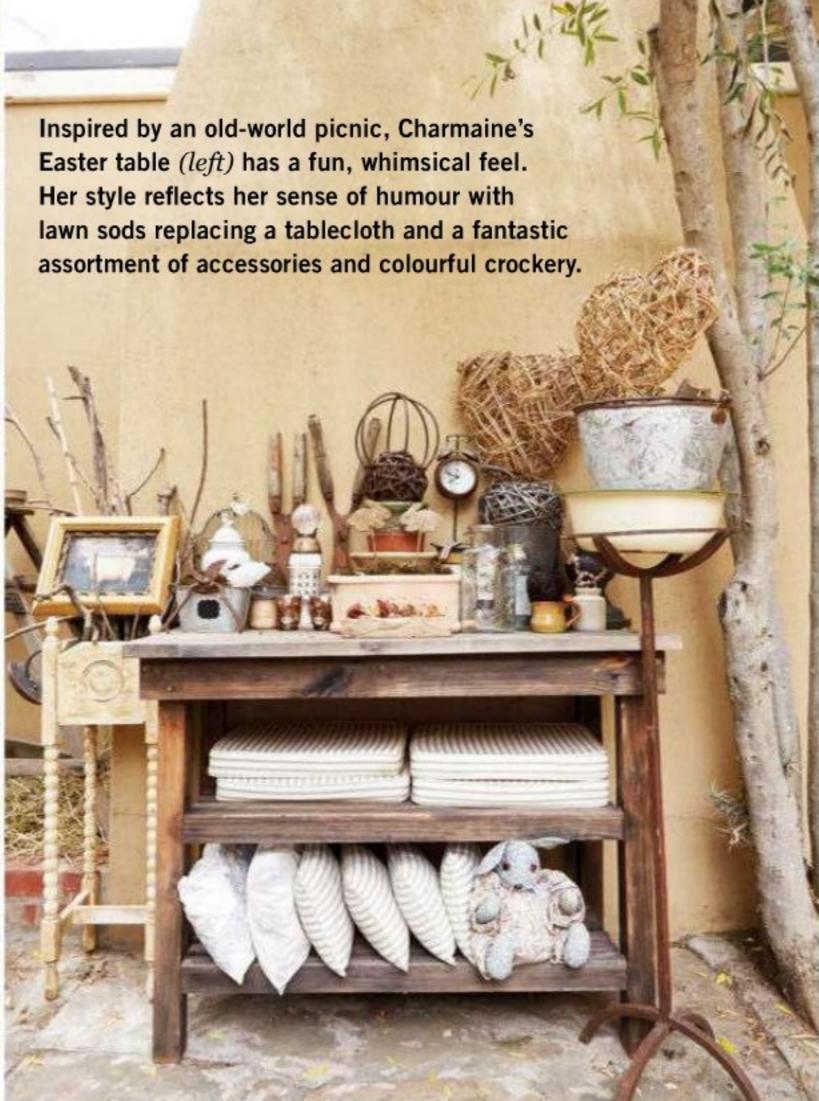






















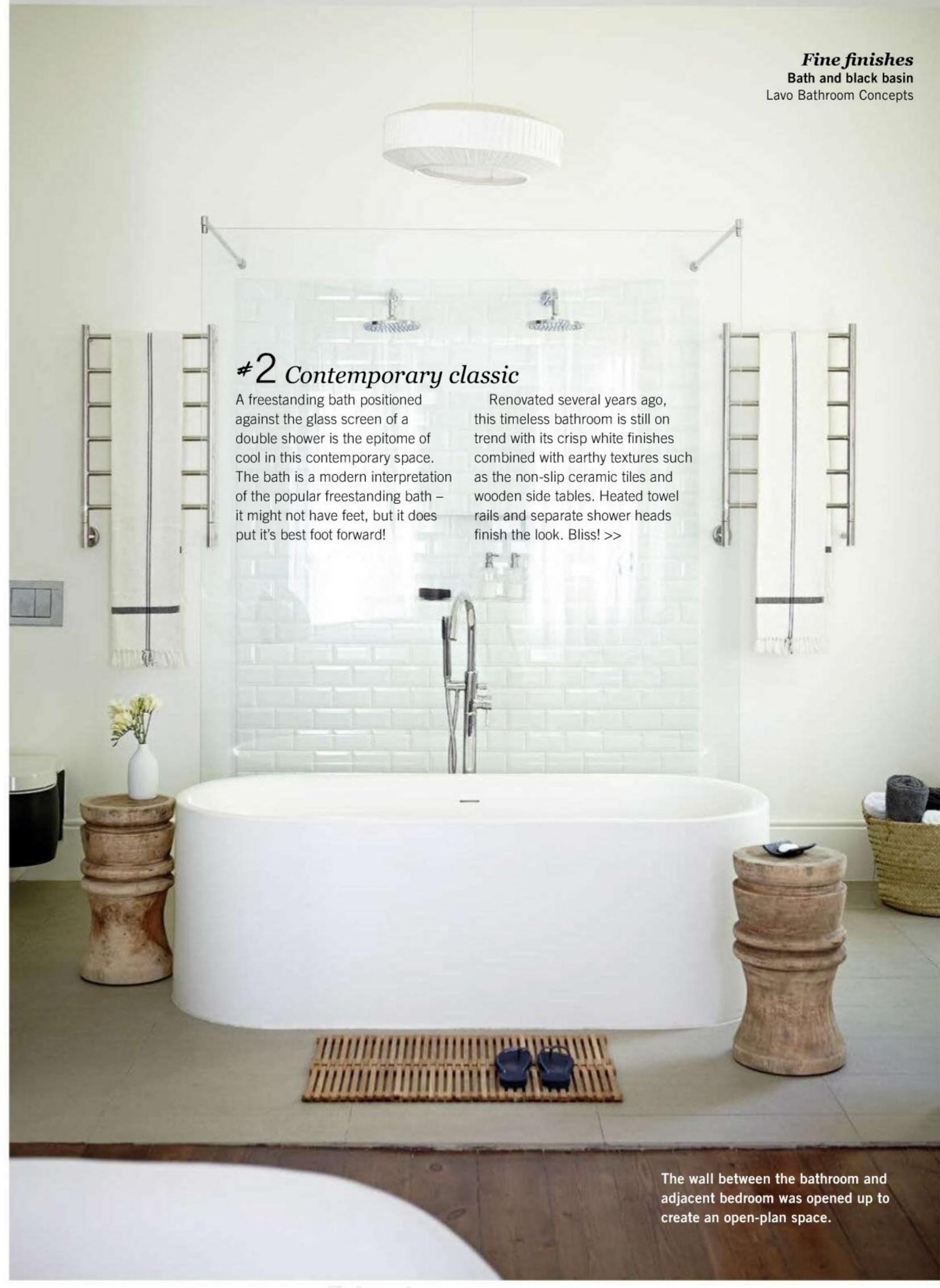






URBAN SOPHISTICATION CAST IN WORLD-CLASS LUXURY





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#3 One for the kids!
Sam and Bennie Pretorius designed this fun bathroom with a vintage twist in their Paarl farmhouse for their three growing kids: Benitha (15), Jenniffer (11) and Benjamin (8). The old cast-iron freestanding bath, perfectly positioned under the sash window overlooking the garden, had already been painted when the family first moved in and they loved it so much that they decided to keep it as is; the inscription "bain" means "to bathe". Colourful photo frames, a ladder towel rack and oversized clock add a playful touch. >>

Fine finishes

Walls painted in Dulux Chalky Downs 3 Vinyl floor in Sapwood Decoria from The Flooring Company

It's in the detail Sam painted the bathmat made from old wooden planks herself. "We often have muddy clothes and dirty feet in here; a typical bathmat wouldn't have been sufficient," she says with a laugh.











#5 Dramatic monochrome

When Angie and Shane Durrant moved into their Jo'burg home three years ago, one of the first things they did was remove the cupboards in their main bedroom to extend their en-suite bathroom.

The couple agreed on a black-and-white theme and their decision was cemented when they came across a salvaged cast-iron ball-and-claw bath that had already been spraypainted in black as well as a stylish white basin.

They positioned the bath against a wall to allow space for the inclusion of a shower but the bath remains the focal point – and one of the couple's favourite finds.

"When you're in the bath, it's like you're floating in outer space," Angie says. "So while all the black might not be conventional, it creates a calm setting for us."

Pops of green from various plants and the white of the basin, bath interior, artworks and floor tiles create contrast while wall panels, also in black, add texture. >>





#6 In Scandi style

In 2014, business partners Hugo Steyn and Emile Calitz bought a 1950s property in Hermanus in the Western Cape with plans to renovate it and then sell. But once the renovations were complete, Emile and his wife Zelda fell in love with the property and decided to buy it.

One of the most challenging rooms to renovate was the bathroom, Hugo says. "Everything was turquoise and yellow and you had to walk through the bathroom to get to the other part of the house!"

So this room was closed off and extended, and Hugo then transformed it into a modern, low-maintenance bathroom

that echoes the open feel of the home's layout. Hugo chose a white acrylic slipper bath as a nod to the era in which the home was established; it stands out beautifully against the walls and luxurious non-slip quartz on the floor. A modern twist was added in the form of the freestanding tap.

"We decided on this tap to complement both the lines of the claw-foot bath and the textured walls, without having the visual interruption of a built-in tap," Hugo says.

In true Scandi style, bamboo floating shelves and plants complete the look while a mirror with a backlight above the vanity creates a bit of drama. >>

It's in the detail

A quartz finish on the floor, made using naturally tumbled alluvial stone, is ideal for use in a bathroom: it's durable, warmer than most tiles and slip-resistant.

Fine finishes

Bath, basins and mirror with backlights Bathrooms 4 U Floating shelves designed and made by Red Chair Screed walls Midas Earthcote Worn Leather in the colour Bakgat Quartz floor by Earthcote



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STOCKISTS

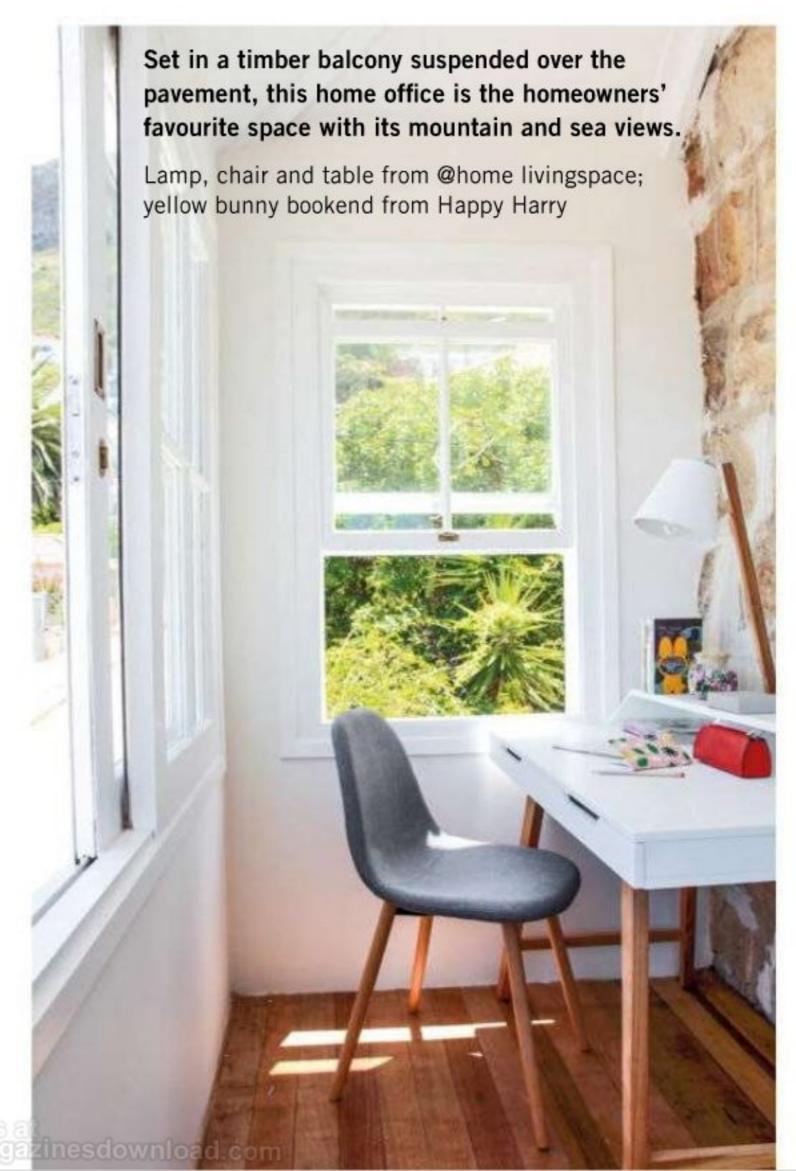
Bathrooms 4 U 021 883 9861, bathrooms4u.co.za Bathroom Bizarre 0861 555 000, bathroom.co.za Block & Chisel 021 691 0878, blockandchisel.co.za Bloo Monkey 033 330 4846 Collectors Place 083 659 0189, collectorsplace.co.za CTM 0861 433 337, ctm.co.za Graham Larkin 082 962 2911 Italtile 0861 555 109, italtile.co.za Koöperasie Stories 076 303 9336, kooperasiestories.co.za la Basse-cour 071 684 0181, bassecour.co.za Lavo Bathroom Concepts 021 461 0180, lavo.co.za Loft Living 021 422 0088, loftliving.co.za Old Time Bathrooms 012 998 8112, oldtimebathrooms.co.za Pieter van Dijk Studio 021 557 9475, pietervandijk.com Quartz Carpet 086 1782 789, quartzcarpet.co.za Red Chair redchair.co.za Salomé Gunter Interiors 073 145 7170, salomegunter.co.za The Flooring Company 011 894 3545, theflooringcompany.co.za The Railway House 021 788 4761 Tile Africa 0800 002 783, tileafrica.co.za Victoria + Albert 023 347 4939, vandabaths.com Victorian Bathrooms 021 761 4850, victorianbathrooms.co.za















Despite the compact space, Mandy didn't want to compromise on a scullery; fitted snugly under the staircase (left), it has a large sink, a dishwasher, a concealed bin and shelving.



An unusually narrow space, the kitchen (below) had to be planned with great attention to detail. "I wanted a big work space and a stove with ample pot drawers next to it,"

Mandy explains.

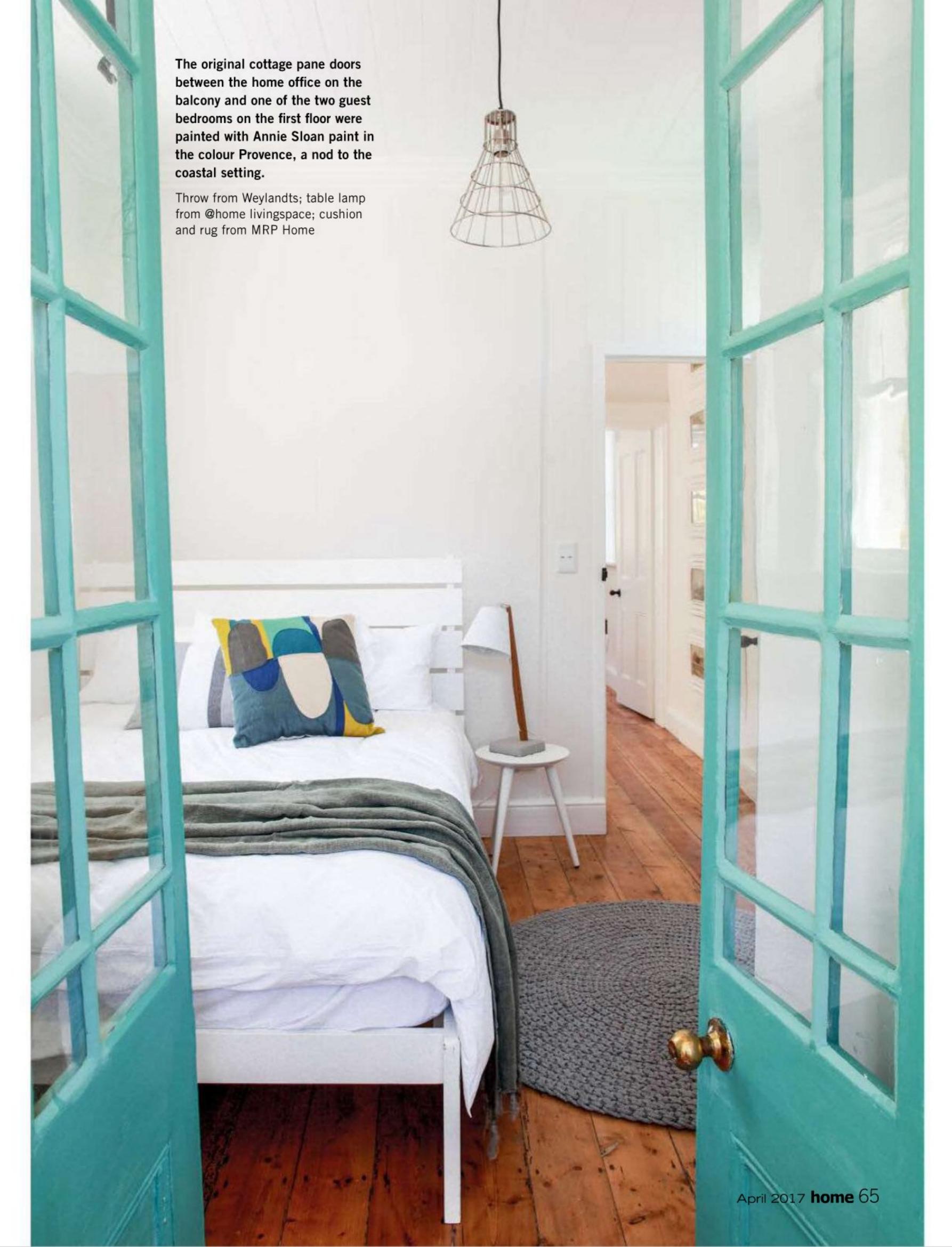
"I love property, but older homes have a special place in my heart," says Mandy Sayer, who recently transformed a dilapidated historic cottage into a charming, contemporary living space. Today, it's difficult to imagine it as the ugly duckling that nobody wanted.

Known as the Matchbox Cottage and dating back to 1886 (see 'History of the Matchbox Cottage' overleaf), the property had been on the market for years by the time Mandy and her husband Trevor bought it. "Although it's just off Main Road in St James, no buyer wanted to touch it as it was marketed as an 'extra' sold with the adjacent shop," says Mandy, a property developer who started Sayer Projects together with Trevor in 2008. Last year, the couple snapped up the entire property, including the shop and the rights to build two apartments above it.

Undeterred by the poor condition of the cottage, Mandy focused on its location, historic character and aesthetic potential concealed by dated, damaged finishes. "I just knew it would be a great buy because it's located opposite the tidal pool in St James and the train station.

"I was ecstatic about having the opportunity to make it a special space once again. Ventilation was bad, the electrics were all surface-mounted, the plumbing was in a dreadful state and the window frames were rotten. The bathrooms and kitchen were very dark and dated and the Oregon floors were badly scratched. The interior palette of white, green and red certainly did nothing to improve matters!" >>





HISTORY OF THE MATCHBOX COTTAGE

The Matchbox Cottage in St James has a colourful history. Built in the late 1800s, it used to provide overnight accommodation for Jewish peddlers, some of whom carried their goods on their backs while others used horse carts.

"I've been told that the horses were kept on the ground floor of the cottage, while hay was stored on the first floor," says Mandy, who is also a St James resident. In 1903, the shop (later the Tea Room) was built next to the cottage and it still stands on the corner of Main and St James Road. The shop and cottage were sold in 1977 and since then the cottage had deteriorated with the demise of the traditional neighbourhood shopping experience. But the retail strip has improved considerably and Mandy hopes to see a deli-style coffee shop in her cottage's neighbouring store soon!

Sources Kalk Bay Historical Association, Bulletin No. 10, March 2006; Shops and shop-keepers of Kalk Bay and St James in Kalk Bay Historical Association, Bulletin No. 3, March 1999





On the 36m² top floor, Mandy and Trevor removed dry walls to create a spacious main bedroom with an open-plan bathroom. Here, the original Oregon floor was also sanded down and sealed.

Rectangular cushion from Weylandts; rug and charcoal throw from MRP Home; turquoise bag from Arabesque

Ready for action

With her go-getter approach, Mandy started renovating the cottage on 1 November, the day they took transfer, and completed the entire project within five weeks. The former lounge became the kitchen and the old kitchen became a dining room. The old bathrooms were updated and dry walls were removed to make the one on the top floor open-plan to the main bedroom. All the wiring and plumbing was redone, dry walls were replaced with brick walls and the damp was fixed.

The living areas now have a logical flow from the front door, starting with the kitchen that leads to the dining room and then the lounge which opens up onto a courtyard. Architect Tony Kiley assisted the Sayers with the remodelling of the cottage.

"In the end, the biggest challenge was moving building materials around in such a narrow home, where most of the rooms are only 2.5m wide. I'm absolutely in love with the end result," Mandy enthuses.

"The interior is now light, bright, spacious and contemporary, and the seaside location close to coffee shops is just fabulous." >>



The interior is proof that a historic home

– especially a compact one such as this –
does not necessarily need antique furniture.
Instead, Mandy worked with classic, timeless,
quality materials such as wood and marble.
These finishes are complemented by
contemporary furniture and light fittings.
When it came to colour, she practised restraint.
Her neutral palette of black, white and grey is
enlivened by only one pop of colour – the
turquoise interior doors. Textures such as wood,
shaggy carpets and the original exposed stone
walls add interest.

storage box from

Zana Products

MRP Home; black and

white toiletry bag from

Renovators' notes

"Respect the property and its history" is Mandy's philosophy.



Mandy Sayer is an accomplished renovator who loves nothing more than seeing a historic building returned to its former glory.



Q&A with Mandy

Having built her first home at the age of 23, and having renovated and built six homes for her own family and given another 13 a new lease on life since she founded Sayer Projects, Mandy is a seasoned property developer who knows how to spot potential, transform a dilapidated property into a welcoming space, and stage it perfectly for potential buyers. We asked her to share her secrets:

- Over weekends, I often visit show houses.
 That way, I keep up to date with what is happening in the market.
- Maximising natural light and creating the best possible kitchen and bathrooms are priorities. I don't compromise on having a scullery and an en suite for the main bedroom. Add windows if the interior is too dark and lacking good ventilation.

Built on three levels, the cottage has living areas and a bathroom on the ground floor, two bedrooms and a study on the first floor, and a main bedroom with an en-suite bathroom on the top floor. The first-floor balcony's timber structure was rotten and in serious need of repair; this is where Mandy created the study.

- There is a fine balance between money well spent and saving where you can.
 Using an excellent joinery company and a top-class supplier for sanitary ware is not negotiable for me.
- My best cost-saving tip is to use roof paint on exterior walls; you can have it tinted in the colour of your choice, and it lasts longer than regular exterior paint.
- Order all finishes before you start so you don't waste any time waiting for stock.
- I believe people want to buy a lifestyle when they purchase property. That's why I always furnish and decorate my properties before they go on the market. Buyers want to see themselves sipping tea and reading a book in the courtyard, but they can't always imagine it without furniture and accessories. This way, I get a better price.



Fine finishes

Renovation and interior design

Sayer Projects (083 602 5380)

Architect Tony Kiley (021 788 8403,

tonykiley.co.za)

Flooring Vinyl tiles from Albert Carpets (021 464 4320, kbacflooring.co.za)

Metal sliding door IronStone

(021 797 4361)

Kitchen and bedroom cupboards Onedsign

(021 933 5340, onedsign.co.za)

Sanitary ware Sandy Warner Sanware (082 443 3014)

Pendant lamps Weylandts (0860 103 400, weylandts.co.za) Accessories @home (0860 576 576,

home.co.za); Arabesque (021 424 1234, arabesqueshop.co.za); Chair Crazy (021 465 9991, chaircrazy.co.za); Happy Harry (happyharry.co.za); L'Orangerie (021 674 4284); MRP Home (0800 212 535, mrphome.com); Nevada Furniture (086 163 8232, nevadafurniture.co.za); Weylandts (0860 103 400, weylandts.co.za);

Zana Products (zanaproducts.co.za)

The old front door with the yellow glass panes.

The space beneath the staircase, where the scullery is now located.

Before

**Before



A clean start!

Is your bath in a state? We show you how to refurbish it in a few easy steps...



QUICK PROJECT GUIDE

Hard labour 3/10
Skill level 3/10
Time needed 3 hours,

plus drying time **Do it yourself for** ±R840

(Rust-Oleum Tub & Tile R720, copper leaf R100,

gilding size R20)

Plant and aloe in glass vases, beauty products and towel from Woolworths; tray, soap dispenser and bathmat from @home



Ta-da! Beautiful copper-leaf feet.

PART #1 Refinish the bath

You will need

TOOLS

- sander small mohair roller and tray • brush
- cloth

SHOPPING LIST

- Rust-Oleum Tub & Tile (available at Builders)
- 60-, 80- and 100-grit sandpaper thinners to clean brushes and roller blue painter's tape



1 Use the 60- and 80-grit sandpaper to get rid of any flaky and uneven surfaces in the bath. Then use the finer 100-grit sandpaper to sand it smooth. Use a cloth to remove any dust; the surface of the bath must be dust-free and dry before you apply the paint. 2 Mix the two components of the refinishing product together, according to the manufacturer's instructions.





3 Mask around the taps and outlets – we used blue painter's tape – then apply the paint to the surface with the mohair roller and brush.
4 Once the first coat has dried, apply a second coat. Let the paint cure for three days before you use the bath.

PART #2 Apply copper leaf to the legs

You will need

TOOLS

 2 brushes (one to apply the adhesive and one soft-bristle brush)

SHOPPING LIST

• copper leaf • gilding size (adhesive)



1 Apply the gilding size to the legs; let it stand for about 10–15 minutes to get tacky.



2 Carefully place a sheet of copper leaf over the tacky areas and use the soft-bristle brush to help it adhere all over.





3 Use the clean soft-bristle brush to wipe away any excess copper leaf.



Pipes + planks = **Storage**Space

A useful shelf unit for the bedroom, bathroom, study or playroom.

By Deon de Goede • Photographs Francois Oberholster • Styling Shelly Bergh

QUICK PROJECT GUIDE

Hard labour 4/10 Skill level 3/10

Time needed ± 1–2 hours

Do it yourself for just over
R2 000 (pipes and fittings
R1 560, plywood and screws
R400, saddles R40, coach
screws and wall plugs R25)

You will need

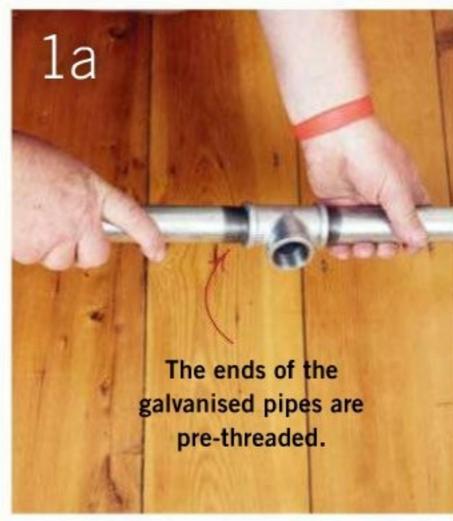
SHOPPING LIST

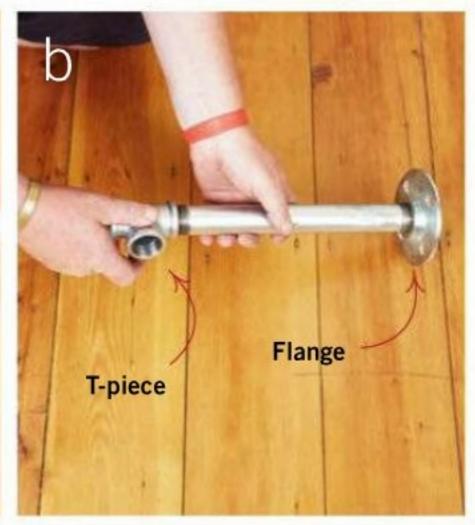
- 80-grit sandpaper
- one sheet of 18mm plywood, cut to: three 650 x 400mm shelves two 960 x 400mm shelves
- one packet of 8mm x 16mm chipboard screws
- nine 10mm x 50mm coach screws
- nine 12mm nylon wall plugs
- · fifteen 32mm galvanised saddles
- the following 25mm galvanised irrigation pipes (use standard, pre-threaded lengths): fifteen 300mm lengths one 900mm length two 1 000mm lengths three 600mm lengths one 450mm length one 150mm length nine flanges seven elbows seven T-pieces one socket

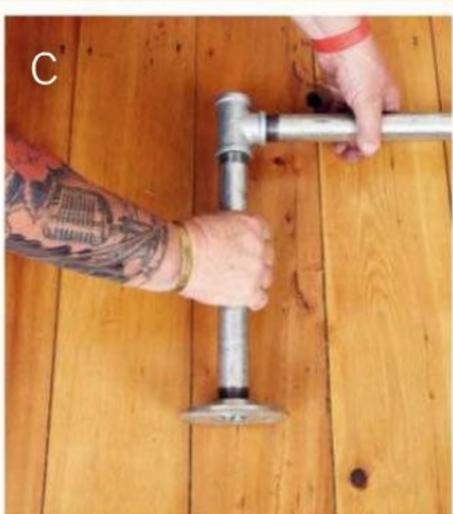
TOOLS

- cordless drill
- pencil
- . hammer drill and 12mm drill bit
- · water pump pliers
- ratchet and 17mm socket

Get started ...



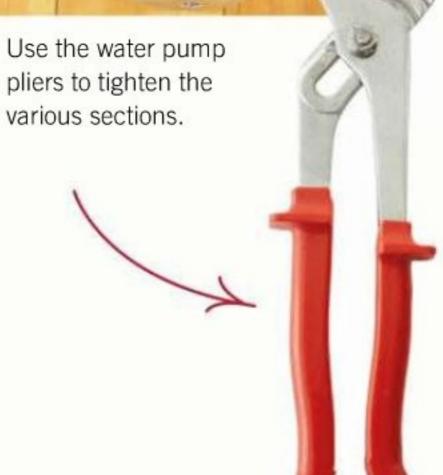




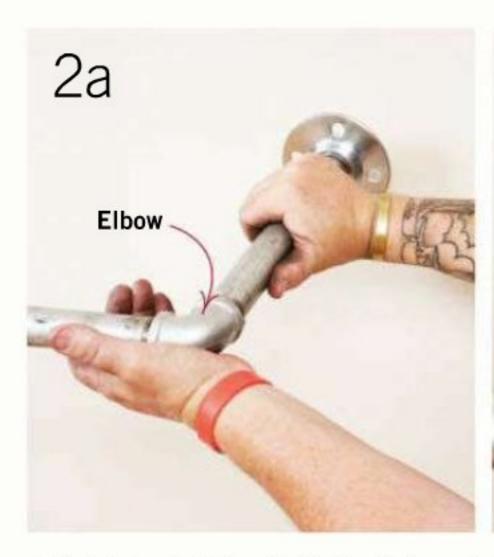
1 Make the left-hand side of your shelf by connecting six 300mm pipes with T-pieces; connect a flange to the bottom to form the foot. Now connect a 1 000mm pipe at a right angle to the bottom of the first T-piece.

Make the lower part of the right-hand side by connecting a 300mm pipe with a T-piece to the latter 1 000mm horizontal pipe; attach a flange to the bottom.

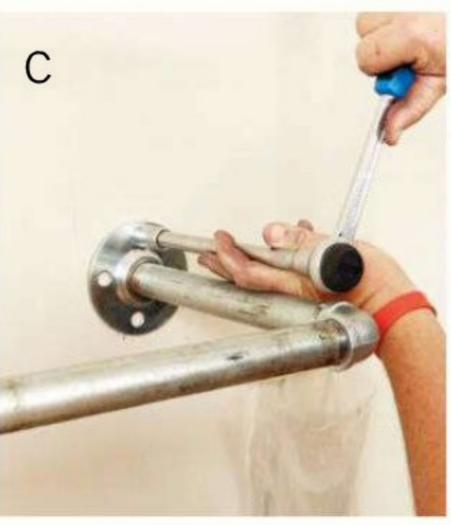












2 Finish the right-hand side by joining a 1 000mm and a 150mm pipe with a 25mm socket and connecting this to the foot T-piece. Connect the 450mm pipe to the top of the T-piece and attach a 300mm pipe and an elbow to the top of the left-hand and right-hand side horizontally; finish off with a flange. Make sure your shelf is square before marking and drilling the necessary holes for the wall plugs where the flanges will be screwed into the wall. Attach to the wall with coach screws.

Now connect the 600mm pipes to the middle three left-hand side T-pieces horizontally; connect an elbow and a 300mm pipe with a flange to the other end of these pipes. This forms the middle shelf supports. Connect a 900mm pipe to the final T-piece on the left-hand side, finishing again with an elbow, 300mm pipe and flange to make the top shelf support. For the clothes rail, connect the final 300mm pipe at right angles to the right-hand side T-piece, ending with an elbow, 300mm pipe and flange. Mark and drill where each of the flanges will be attached to the wall; use the wall plugs and coach screws to attach the rail.





Timber and screws supplied by Cape Boards



STOCKISTS @home 0860 576 576, home.co.za Cape Boards 021 981 0152, capeboards.co.za Deon de Goede 084 589 5026, deon@diydeon.co.za MRP Home 0800 212 535, mrphome.com Woolworths 0860 022 002, Woolworths.co.za



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Colour used*

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Choose your colour

Tint the base at the paint counter

Re-invent your space







Ask the experts

Need advice on how to restore tiles to their former glory or how to repair a cracked floor? You ask – we find the answers.

Compiled by Kim Arendse

Colour match

Alet Laubscher of Windhoek writes

I love using Annie Sloan paint for projects around my home but now I want to paint an entire accent wall and I'm looking for a more affordable product. Is there another paint supplier that produces a colour similar to Annie Sloan's French Linen and Paris Grey?

The colour you see in an image in a magazine may vary from the colour of the dry paint on your wall. The level of light in the room will also make a difference. For accurate colour matches, a sample of paint should be applied in different spots in your home, ideally on a white surface. Check the colour at different times of the day to get a good idea of what the overall effect will be before proceeding.

We asked three experts to suggest which paint would work best from their colour ranges...



Nonkululeko
Mcunu of Dulux:
Paris Grey

– Dusted Moss 2
French Linen

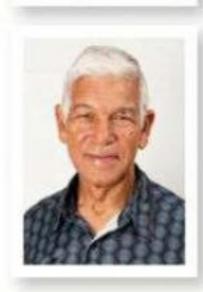
– Bleached Lichen 1



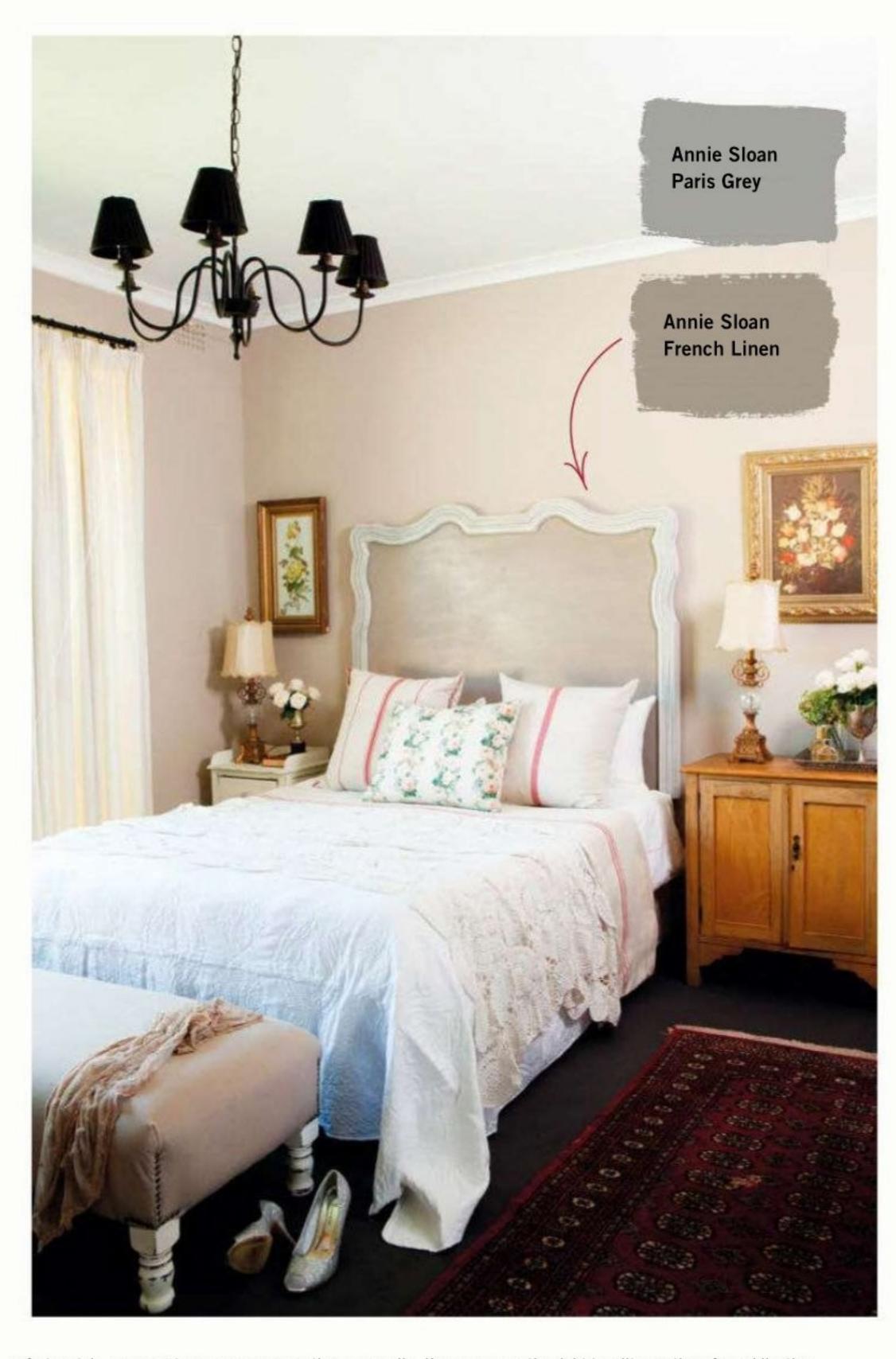
Byron Minnie
of Plascon:
Paris Grey

- Spanish Delta
French Linen

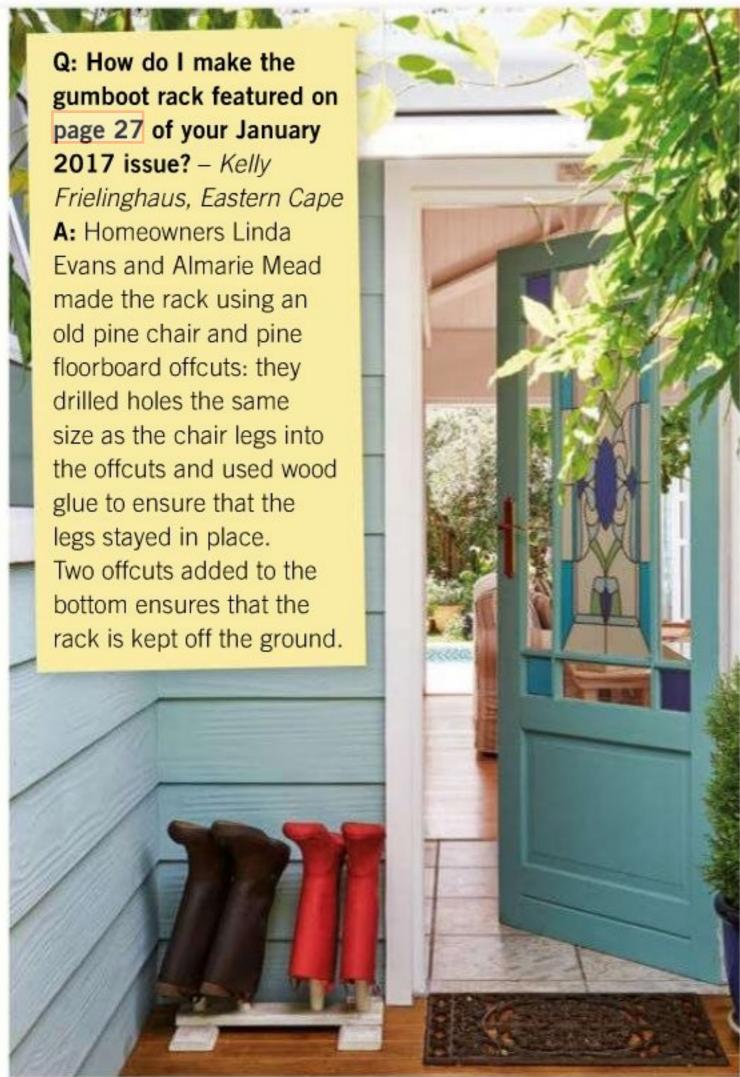
- Pale Yarrow



of Duram:
Paris Grey
- Splinter of Silver
French Linen
- Grey White Cove









Q: I love the large wooden sunglasses on page 41 of your January 2016 issue; where did the homeowner buy them? – Emma Stevens, Ruimsig A: They're from quirky homeware store Abode in Woodstock, Cape Town. They also offer custom-designed lighting and furniture; you can email info@abode.co.za or find them on Facebook.



Q: I picked up your December 2016 issue while on holiday in SA and fell in love with the Engelbrechts' rabbit scatter cushion on page 54; where can I find that fabric? – Amanda Fergusson, London

A: The fabric (280cm W; R895/m) is Bashful Bunny from Studio Collection (031 561 1162, studiocollection.co.za); they have stores in Durban and Jo'burg but you can order online and they will deliver worldwide.



What lies beneath...

Yvette Loots of Muckleneuk in Pretoria writes We bought a treasure of an old house. There were vinyl tiles in the foyer, which we decided to rip out and, to our surprise, we found these beautiful, original tiles! We used Grout Off to clean them but they still appear matte. How do we get their old shine back?



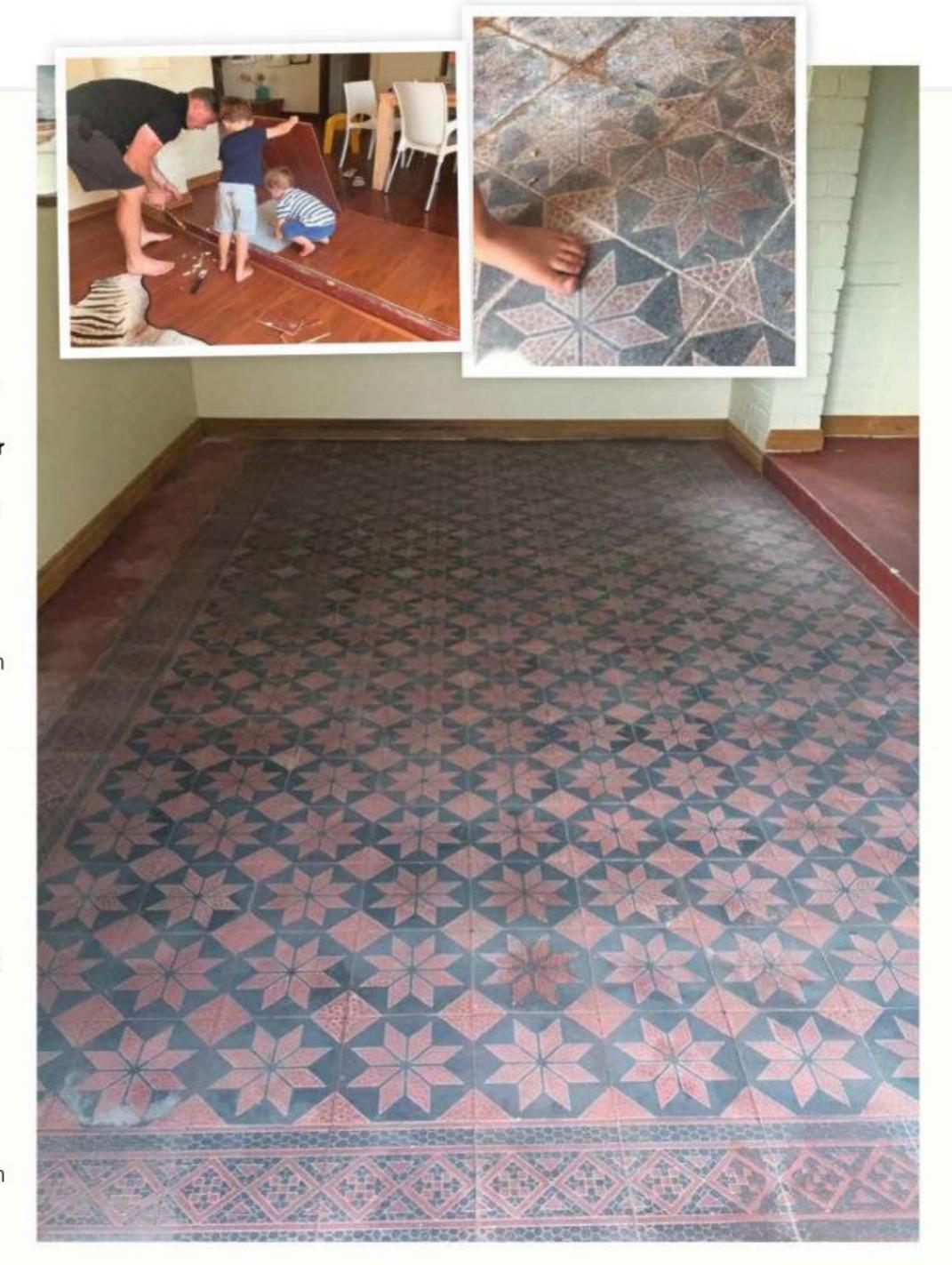
Liza Watermeyer of Tile Africa replies These are old cement tiles; they were very popular before ceramic tiles started being manufactured commercially in South Africa in about 1980. They have a long history in Europe, particularly

in Spain and Portugal, as they offer a cheaper alternative to ceramic tiles.

Sometimes, encaustic-type tiles (ceramic tiles in which the pattern or figure on the surface is not a product of the glaze but of different clay colours, so the pattern lasts while the tiles wear over time) were made by putting coloured marble dust mixed with cement into hollows formed in cement tiles. Many old houses have been stripped of their original cement tiles in favour of mass-produced ceramic ones. What a pity!

To bring back their shine, apply Tile and Floor Care (TFC) Natural Stone Sealer which will restore the colour. >>

CONTACT 011 206 9700, tileafrica.co.za



Weekend project

This standing ladder offers a clever alternative solution for hanging towels.

Materials

- two pieces of 32 x 44mm planed pine, 1 800mm in length (legs)
- · four 20mm dowels, 500mm in length (rungs)

Measure and make a mark 150mm in from the ends of the narrow side of the 1 800mm pieces. Then make three marks 400mm apart. Drill a 20mm hole at each mark, about 30mm deep. Using Alcolin Professional Wood Glue, attach the dowels in-between the two long pieces. When the glue is completely dry, sand to a smooth finish.

ALCOLIN PROMOTION





Stash it or trash it?

A pretty pair

Hazel Trittner of Roodepoort writes
These 23cm-tall Zsolnay vases belonged
to my husband's grandmother, who
brought them to Vienna from the Czech
Republic in the mid-19th century.
Are they valuable?



Ashbey's Galleries
replies Zsolnay is
a Hungarian
manufacturer of
porcelain, tile and
stoneware founded in
1800. These vases,

decorated in high relief with birds and flowers and with reticulated foot rims and gallery necks, are typical of the latter part of the 17th century and are inspired by the products of the Meissen and Vienna factories, such as Meissen Snowball vases.

CIRCA 17th century

VALUE R2 000 - R4 000 for both

Shine a light

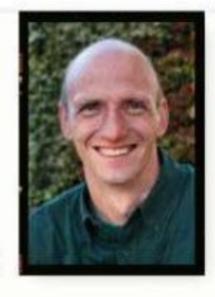
Valda Munro of East London writes I inherited this lamp from my grandfather and I think it must be more than 100 years old; it used to stand on a carved wooden pedestal in his "smoking room". It appeared to be bronze but now a metal base of some sort is showing through. I'd like to have it re-bronzed and I'd also like to know if it has any value?

Inge Beck of Ashbey's Galleries

replies This appears to be a French spelter cherub table lamp, possibly from the early 20th century; spelter is less valuable than bronze because it's softer, doesn't hold details as well as bronze and also corrodes more easily (corrosion appears as a white powdery coating). To restore the figurine, take it to a conservation specialist or professional restorer.

VALUE R3 000 – R5 000 CONTACT ashbeysgalleries.co.za





JJ's corner

How to replant roses

Adri Theron of Cape Town writes My mother needs to relocate roses with sentimental value; what's the best way to make cuttings so she can move them to their new location?

JJ replies One of the easiest ways is to use a stick to make a hole in a potato, add a pinch of cinnamon and push the stems of the cuttings into the hole. At the new location, replant the cuttings - potato and all! The other option is to relocate the rose. Do this in the cooler months of the year and cut the entire plant back by at least 50%. Dig it out without disturbing the roots too much and keep the root ball and soil together. Keep the plant in semishade after bagging it and water very well when replanting.





The branches are splitting!

Jolene van Wyk of
Centurion writes We have
two river bushwillow trees in
our small townhouse garden;
they're planted about 1.5m
from the boundary wall and
they're about three years
old. The branches have
started splitting; is this

normal or is there something wrong with the trees? What should we do?

JJ replies Unfortunately, it's quite common for Combretums to split. There's not much you can do about it, except for cutting the branches off to get rid of the weight and sealing them with a tree seal or prune seal. You can also keep on cutting the branches back to minimise the chances of them splitting in the future.

CONTACT JJ van Rensburg is a horticulturist at Garden World in Johannesburg; visit gardenworld.co.za.



Listen to JJ's gardening tips and tricks on Derrich Gardner's show *Brekfis met Derrich* at 07:40 every Saturday on RSG.





CENTURION 012 657 9400

RANDBURG 011 801 0820

UMHLANGA 031 566 8550 **CANAL WALK** 021 526 7240

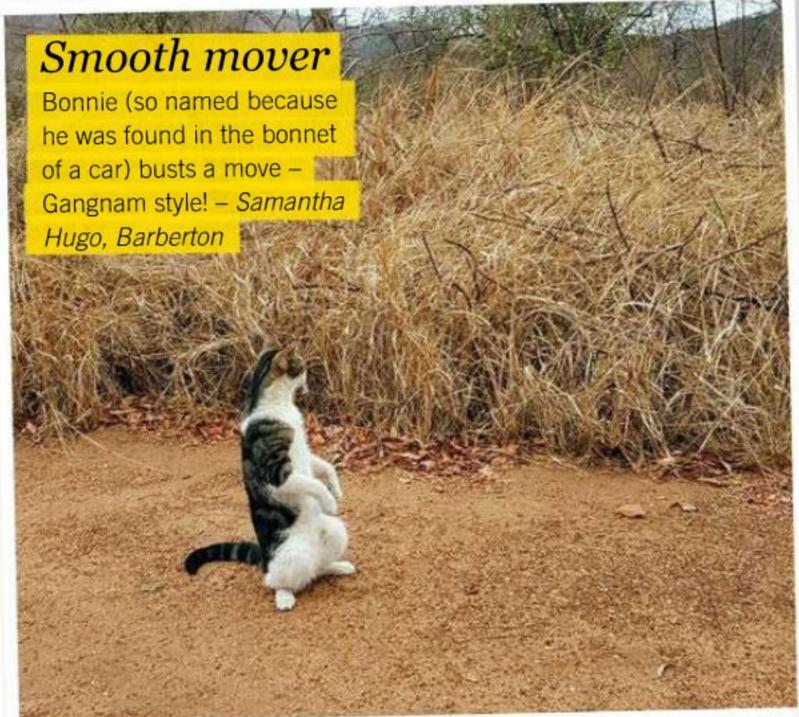
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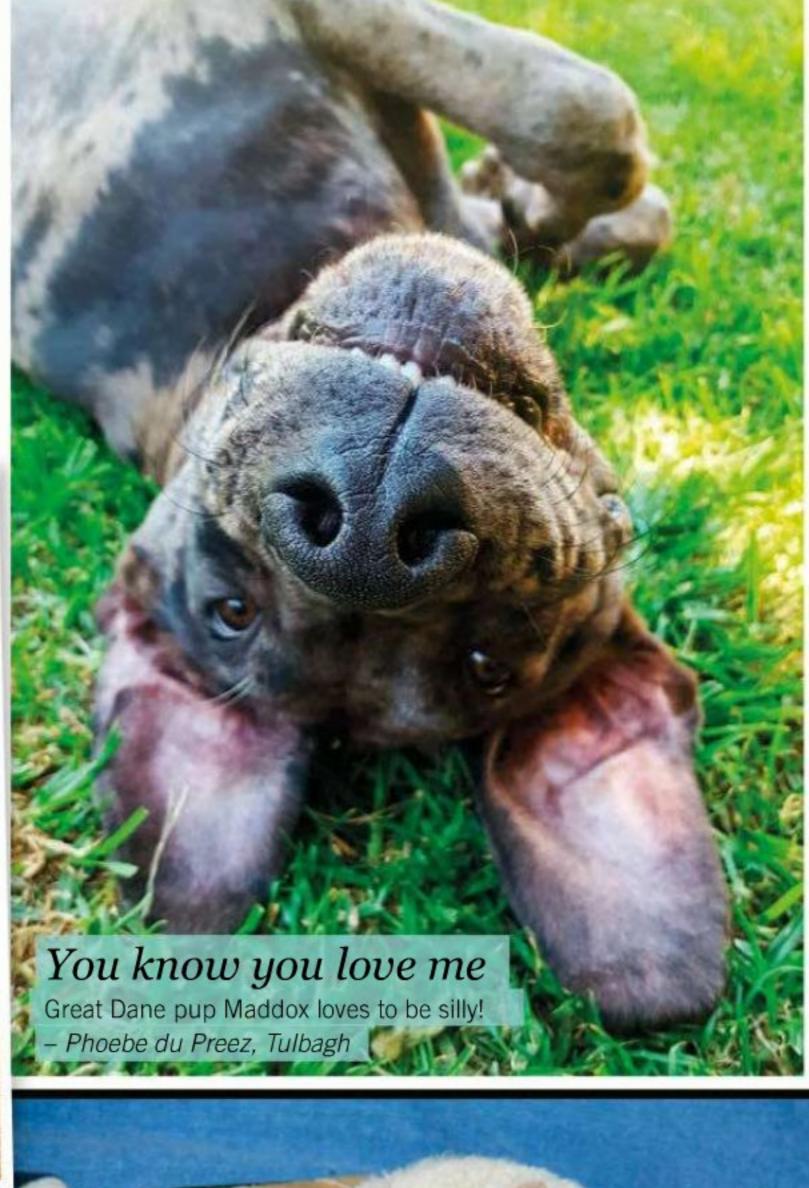


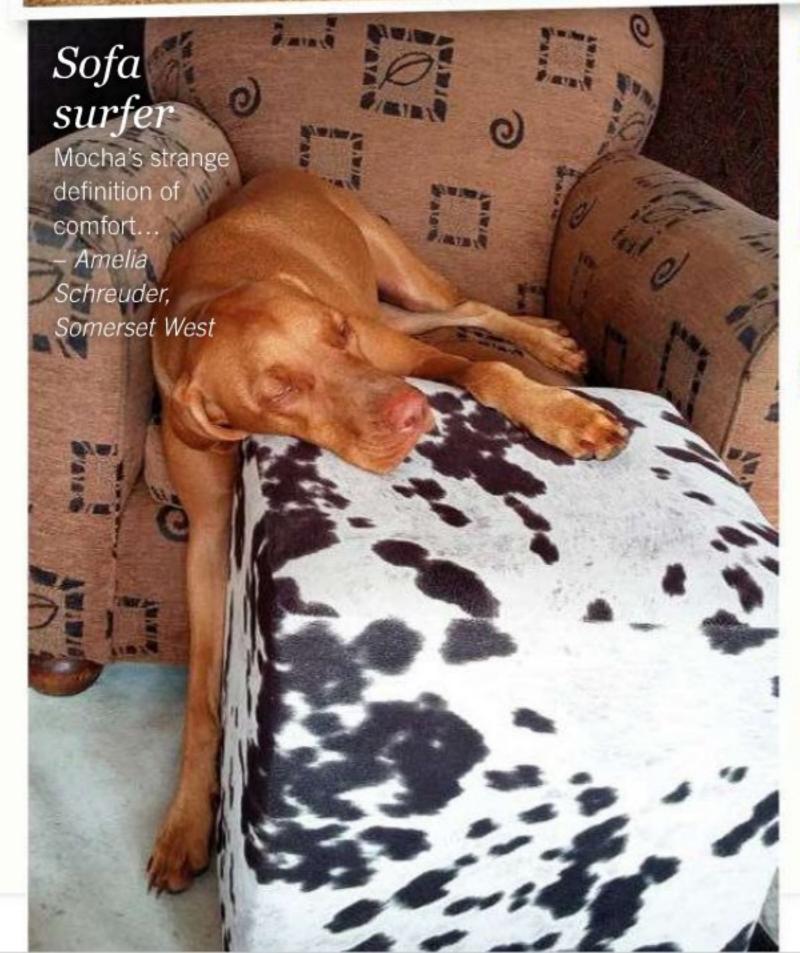
Animalantics

Our furry friends play the April fool!

Compiled by Beatrice Moore-Nöthnagel (and her beagle, Frodo)

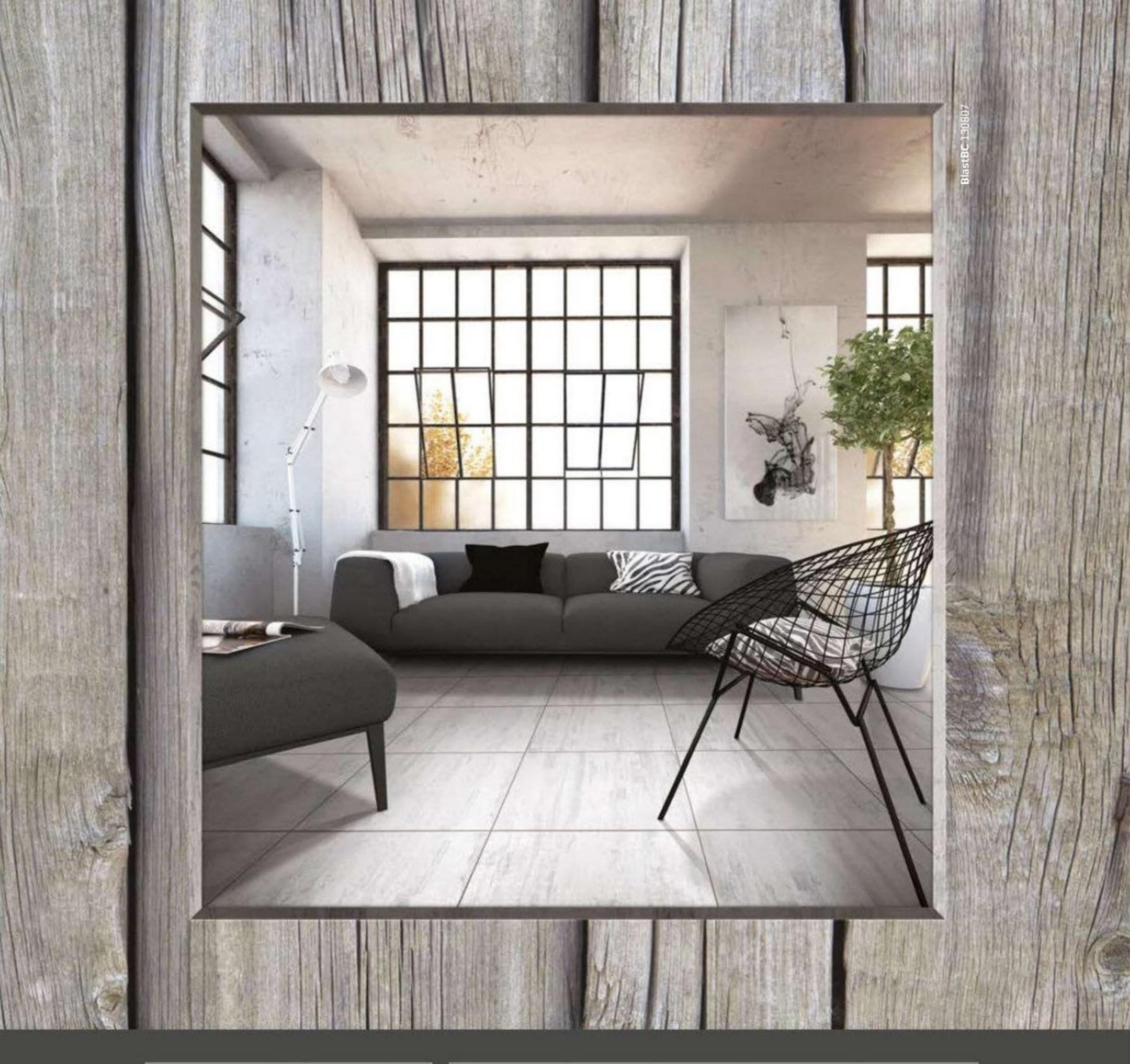








Cheese Chase by Petstages (R390, apetslife.co.za) offers three activities for three times the fun! Perfect for group play or just one cat, this engaging toy has a ball in a track, a ball in the top, and a catnip-filled mouse with a ribbon tail. >>





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Tummy troubles

Louise Mason of Port Elizabeth writes

I have a very inquisitive and boisterous six-month-old puppy. Unfortunately, she often has accidents in the house that range from just sloppy to watery. Occasionally, she also vomits. Is that normal?



Dr Guy Fyvie, veterinary advisor at Hill's Pet Nutrition South Africa, replies

Q&A

Gastrointestinal upsets are probably the most common condition treated by vets.

Diarrhoea and vomiting can result from many things: infectious

disease, eating inappropriate items, overindulging, worms, stress, irritable bowel syndrome, food allergies – you name it! Because puppies are naturally inquisitive and have an immature immune system, they are bound to get the odd bout of gastro.

With vomiting and diarrhoea, the body loses water and electrolytes, and pets can become dehydrated very quickly. It's best to monitor them closely – especially puppies and smaller breeds: a pet will become lethargic with just 2% loss of body fluid, severely depressed with 5% loss and is at risk of death after just 10% fluid loss. Some of the most dangerous diseases for a young puppy, such as highly-infectious parvovirus, often start with vomiting and diarrhoea; it's best to get your pup checked out. Rather be safe than sorry!

Tips to prevent tummy upsets

- Only get a puppy from a reliable breeder or shelter – make sure the animal is vaccinated and dewormed by a vet (ask for an official vaccination card).
- Avoid contamination: don't take an unvaccinated or sick puppy to public places.
- Deworm regularly (as per your vet's instructions).
- Feed your pup high-quality, age-appropriate food. There are special foods available for pets with sensitive stomachs and allergies.
 Ask your vet for advice.
- Be cautious of 'spoiling' your pup with table scraps or other 'human' food which may be high in fat or contain ingredients that cause tummy upsets.
- Never leave wet food out as it can spoil; rather feed your pet several small meals at regular intervals.
- Try to prevent your puppy from eating foreign objects such as bird poop. Pick up and dispose of the poop; 'washing' it into the grass will continue to infect the environment with worm eggs present in the faeces.

CONTACT hillspet.co.za



Each owner whose pet is featured here wins a K9 Castle and Winter Blankie for dogs or a Medium Winter Cupcake bed for cats from Wagworld (wagworld.co.za). Available from leading vet and pet shops, the K9 Castle is highly recommended for larger breeds due to its excellent support and durability. The warm and cosy Cupcake bed is a favourite with cats and smaller dogs. Send your pics (at least 2MB each) and contact details to pets@homemag.co.za – you could be a winner too! See our competition rules on page 128.





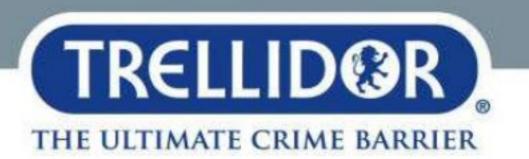


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Send the completed crossword, and your details, to <i>Home</i> Crossword #101, PO Box 1802, Cape Town, 8000, or scan in your completed crossword and email it to competition@homemag.co.za to reach us by 30 April 2017.									
Name	Address								
Postal code Tel. (h)	Tel. (w)	Email							



HAVE FUN MAKING A CONCRETE BOWL



YOU WILL NEED

- √ Buildcrete cement
- √ Washed river sand
- √ One standard teacup
- √ A mixing bucket
- √ Rubber gloves
- √ 2 plastic bowls of similar shape, one about 30–50mm larger in diameter than the other
- √ Clingwrap
- √ Masking tape or Sellotape

PREPARING YOUR MOULDS

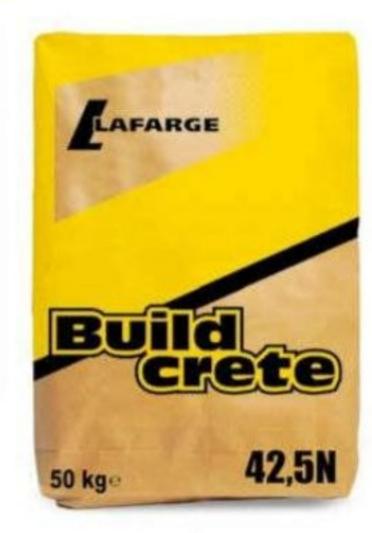
- Cover the inside of the larger plastic bowl and the outside of the smaller one, with a layer of clingwrap
- Use masking tape to stick down any edges of clingwrap that refuse to cling
- The clingwrap is going to act as a barrier between the concrete mix and your plastic bowls



MIXING THE CONCRETE

ENJOY YOUR HOME'S NEW DÉCOR ITEM!

- 1. Your concrete mix is based on 1 part Buildcrete cement to 2 parts washed river sand
- Put on rubber gloves, then use the standard teacup to measure 6 cups of Buildcrete and 12 cups of sand into the mixing bucket. You can vary the quantities as long as you keep the ratio of cement to sand. Aim to have some surplus mix rather than too little
- 3. Stir the dry cement and sand thoroughly until it is an even colour
- Add water, a little at a time until the mix has an even, firm dough texture
- 5. Line the inside of the clingwrap-lined larger bowl with handfuls of the mix and press into an even layer about 60 mm thick
- When the inside of the large bowl is completely and evenly lined, insert the smaller bowl (which has been clingwrapped on the outside) and push it firmly into the centre of the concrete
- 7. The smaller bowl should be pushed down until you have 30-50 mm of concrete evenly 'sandwiched' between the two bowls
- 8. Place a weight (e.g. a brick) in the smaller bowl to make sure that it does not lift out of the concrete
- Cover the rim of the concrete bowl with a strip of clingwrap to prevent the concrete from drying out too quickly
- 10. Allow the concrete to stand in the mould like this for 48 hours to give the concrete time to set and harden
- 11. After 48 hours, gently tip the mould upside down, letting the concrete bowl slip out
- 12. If stuck, release by carefully pulling the edges of the clingwrap
- Carefully submerge the still fragile concrete bowl in water for 7 days to allow the concrete to cure and achieve its full strength
- 14. Remove bowl and allow to dry



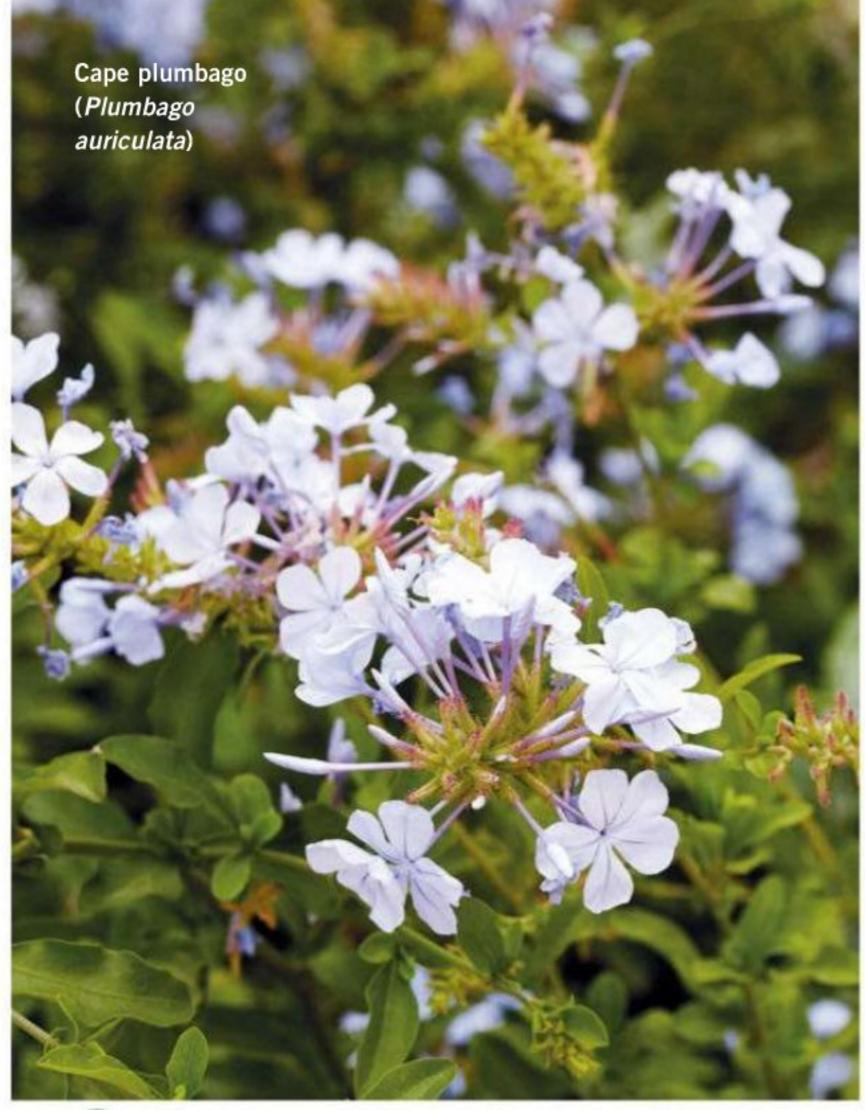


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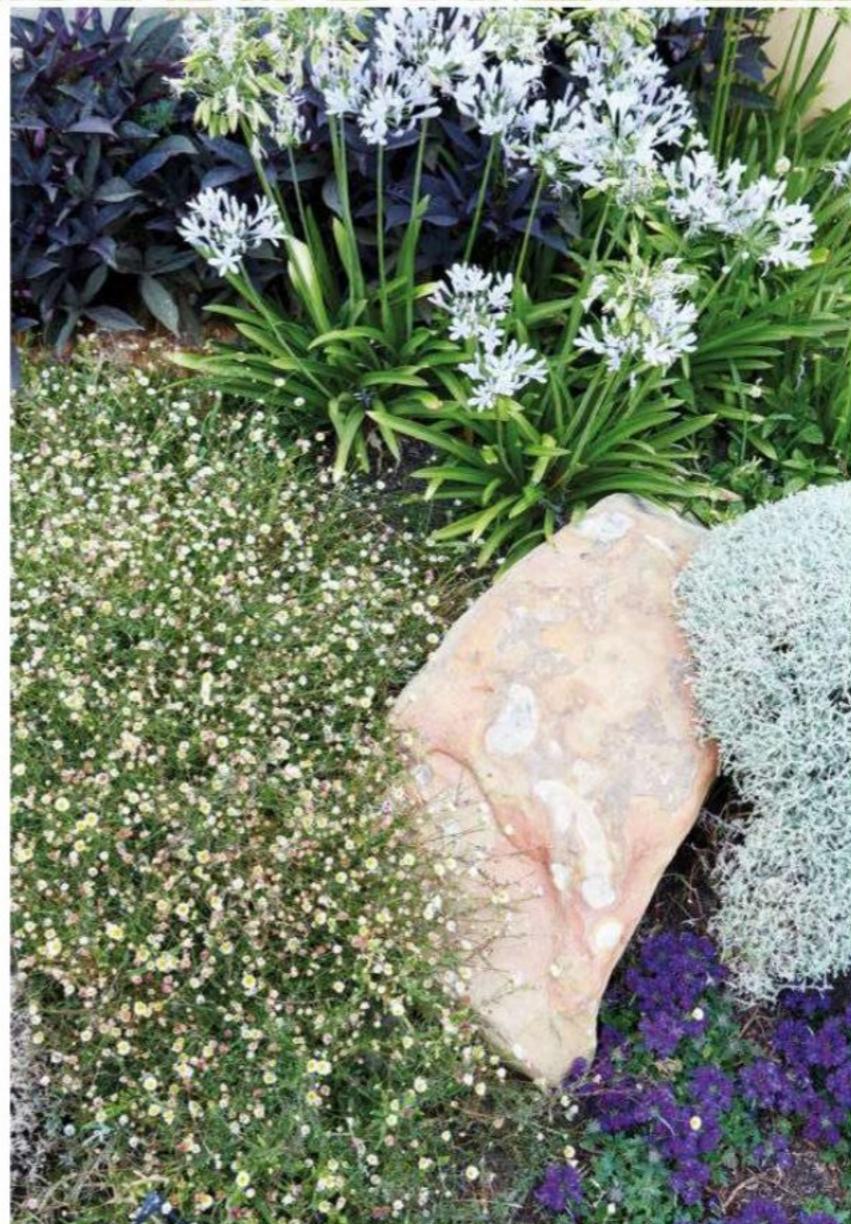


If you follow the warmer weather like a swallow flying south for the summer, then your garden should preferably be beautiful when you're there! This is the view of the owners of this garden – a Dutch couple who swop cold Europe for the sunny climes of the Southern Hemisphere every spring.

"We fell in love with South Africa and its people after many trips here," says the couple. "We really enjoy the indigenous vegetation and especially fynbos. Because the country has a shortage of water, we wanted as many indigenous, waterwise plants in the garden as possible. Our favourites are white and blue agapanthus, proteas in all their colours, and needle-leaf pincushions (*Leucospermum lineare* X *cordifolium*) which flower so beautifully. And if the plants also attract birds and butterflies, so much the better."

Because they don't live in South Africa throughout the year, Wouter Kruidenier of De Kruidenier Exclusive Gardens who designed the space assists with its maintenance. When he started the project, the yard was basically a building site with rubble and rock-hard clay soil – but it had a fabulous view. Wouter's team started from scratch at the end of 2011. The preparation of the soil was their biggest challenge: they first had to remove the clay soil from the newly dug flowerbeds and bring in large amounts of compost-rich topsoil, a wheelbarrow at a time, to fill the beds. Only once this was completed could they start planting in early 2012. >>

The deep purple foliage of *Ipomoea batatas* 'Sweet Caroline Black' and grey foliage of cotton lavender (*Santolina chamaecyparissus*) provide a stark contrast to the green strap-like leaves of agapanthus; dainty white blooms of fleabane (*Erigeron karvinskianus*) are offset by the purple flowers of garden verbena.



Plant choice

As requested by the homeowners, Wouter used mainly indigenous, waterwise plants. With this in mind, he and his team made sure their plant choice complemented the natural vegetation as much as possible. *Ericas, Leucadendron, Proteas,* slangbos (*Stoebe plumosa*), Cape scabious (*Scabiosa africana*), trailing pink daisy (*Dimorphotheca jucunda* syn. *Osteospermum juncundum*) and Cape plumbago (*Plumbago auriculata*) are planted around the edge of the property. A mountain stream flowing through the property adds to its natural appeal – and the gentle sound of the water can even be enjoyed from within the house.

Wouter also combined hardy exotic plants such as gaura, fleabane (*Erigeron karvinskianus*), garden heliotrope and giant statice (*Limonium perezii*) with the indigenous plants. They are all flowering plants the homeowners love and work well with the indigenous specimens because their growth habits, water needs and structural shapes are very similar.

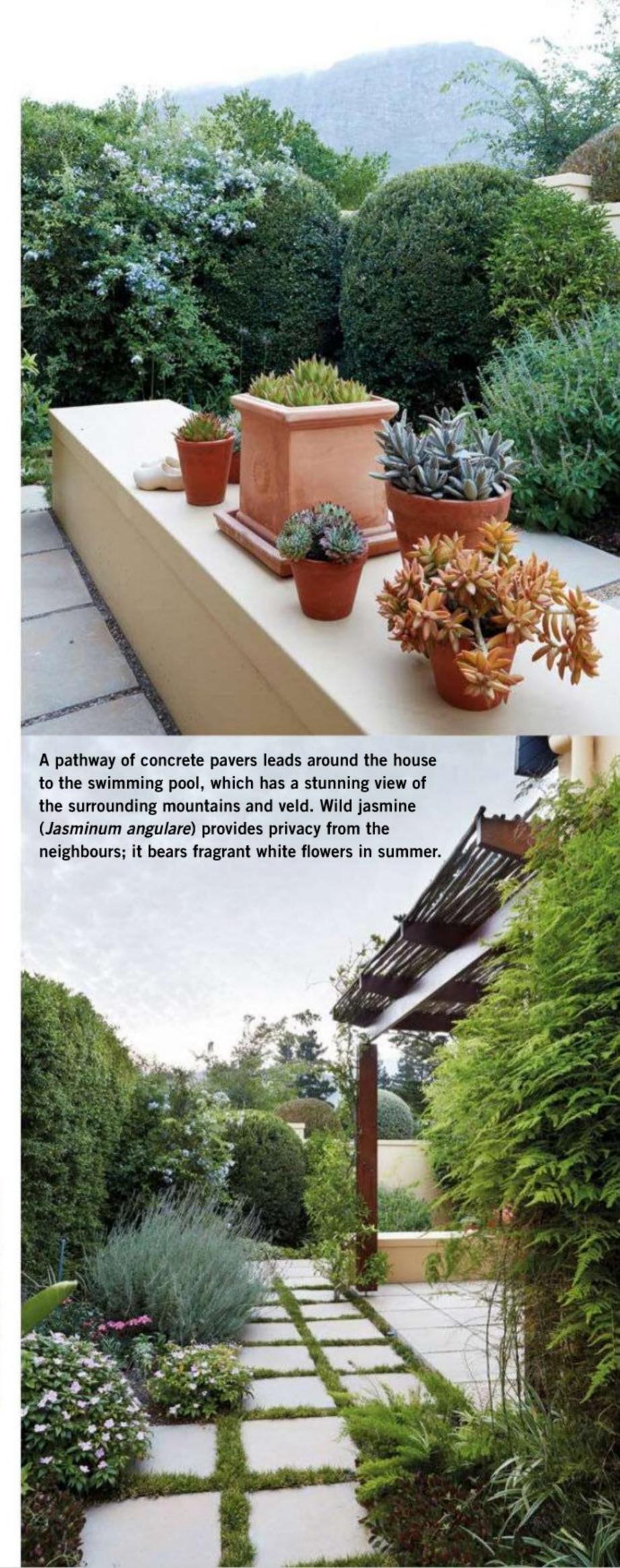
The plant selection was largely done with flowering seasons in mind. "Because the homeowners are mostly in residence in summer, most of the plants flower in spring and summer. The Cape plumbago, agapanthus, bougainvillea, garden heliotrope, gaura, Cape scabious, wild garlic (*Tulbaghia violacea*) and salvias are at their best at that time."

There are also winter-flowering plants such as Cape May (*Coleonema album*), *Leucadendron*, crane flower and giant statice that provide colour in the colder months – but they weren't planted for only this purpose. Wouter actually used the Cape May as a structural plant – it was trimmed into ball shapes that look good all year round. In this instance, the flowers are a bonus. The crane flower (*Strelitzia reginae*) and giant statice flower right into summer, with the interesting leaves and striking spent flower stalks of the strelitzia adding impact in the late summer months.

Although Wouter and his team are responsible for the maintenance of the garden for most of the year, the Dutch owners relish the task when they are in residence. "In the Netherlands we don't have a garden, so we enjoy this little piece of paradise so much," they explain. "The gorgeous weather, wonderful people and beautiful surroundings all make this place such a pleasure! We sit in the garden or on our stoep almost every day, reading and admiring the beautiful view – we never tire of it. Friends and family who visit from the Netherlands can't understand why we want to return there every year. But it remains our homeland and most of our friends are still there."



From left: Agapanthus 'Purple Delight'; snow-in-summer (Cerastium tomentosum); and neatly trimmed indigenous bladder-nut (Diospyros whyteana).







Plant list

- 1 Yarrow (Achillea millefolium;
- a cerise-coloured variety)
- 2 Cape scabious
- (Scabiosa africana)*
- **3** Various new *Agapanthus** cultivars
- 4 Cerastium tomentosum
- 5 White Cape plumbago (Plumbago auriculata 'Alba')*
- 6 Crane flower (Strelitzia reginae)*
- 7 Giant statice (Limonium perezii)
- 8 Thatching reed
- (Thamnochortus insignis)*
- 9 Lychnis coronaria
- 10 Carpet geranium
- (Geranium incanum)*
- 11 Garden heliotrope (Heliotropium arborescens)
- 12 Echeveria
- 13 Tarwood (Loxostylis alata)*
- 14 Cape holly (Ilex mitis)*
- 15 Dodonea viscosa 'Purpurea'
- 16 Pambati tree
- (Anastrabe integerrima)*
- 17 White gardenia
- (Gardenia thunbergia)*

- 18 Cross-berry (Grewia occidentalis)*
- 19 Protea*
- 20 A few Erica* species
- 21 Leucadendron 'Burgundy Sunset'*
- 22 Slangbos (Stoebe plumosa)*
- 23 Fleabane
- (Erigeron karvinskianus)
- 24 March lily (Amaryllis
- belladonna)*, which blooms in the last few months before the
- homeowners return to Europe
- 25 Cotton lavender
- (Santolina chamaecyparissus)
- **26** Euphorbia 'Diamond Star', a real mainstay in the garden
- 27 Gaura (Oenothera lindheimeri)
- 28 Olive trees
- 29 Bladder-nut
- (Diospyros whyteana)*
- 30 Mickey Mouse bush
- (Ochna serrulata)* >>

(* indigenous)





We spend time outdoors or on the stoep almost every day, reading or enjoying the gorgeous view.





CONTACT

dekruidenier.co.za

De Kruidenier Exclusive Gardens



A TOUCH OF drama

Despite its common name, the tree dahlia is actually a perennial that grows immensely tall, reaching up to 4m in height!

By Marié Esterhuyse • Photographs Francois Oberholster

Tree dahlias are dramatic plants that will make a wonderful addition to your garden. Plant them in compost-rich soil in a sunny spot that is protected from the wind – it is best to stake the plants.

To encourage tree dahlias to make more side-stems, on which the striking flowers are carried, cut back the plants by a third to half in midsummer. After it has finished flowering, you can cut back the plant completely, it will sprout again next spring.

These prunings can be used to make more plants – it is best to use the older, more woody stems (not the green, younger ones). Cut them into 10cm pieces, making sure each piece has at least one node. The nodes are clearly visible – this is where the stem will form roots when it is planted. Place the pieces horizontally, about 1m apart, in well-prepared, compost-rich soil, pressing them lightly into the ground. Keep them moist – they must not be allowed to dry out. The stems will eventually sprout to form new plants.

A tree dahlia will add height to your garden and flowers in late summer and autumn.



Who lives here? Johan and Ronelle Engelbrecht WHERE Oudtshoorn SIZE OF GARDEN 444m²

Big ideas FOR THE LITTLE KAROO

Oudtshoorn is one of the hottest towns in SA – gardening success here depends on the right plant choice.

By Marié Esterhuyse • Sketch Pietman Diener



Pietman's suggestions 1 The rockery

Site the rockery against a section of the boundary wall. The raw brick wall has a lovely texture and will be the perfect backdrop for all the succulents and cacti the couple have been given. Combine these plants with bulbs for seasonal colour and ornamental grasses and plants with an informal growth habit such as common russet grass and *Tradescantia pallida* 'Purple Heart'. These plants will contrast beautifully with the rocks and the architectural shapes of the succulents and cacti.



The herb garden must be near the kitchen so that they can easily and quickly pick herbs for cooking. Surround it with spekboom hedges and use the existing boundary walls to give this area the feel of a separate 'room' within the bigger garden. Ronelle's avocado, olive and lemon trees will get pride of place here. In addition to her favourite herbs, they can also plant veggies and flowers for colour. To provide seating, a bench can be

placed under a small vine-covered pergola.

The combination of herbs, vegetables, colourful flowers and fruit trees will give the space a real kitchen garden feel.

50.00

3 The lawn

Ronelle would like to have lawn near the stoep to extend the entertainment area and to create space for kids to play in the future; couch grass would be a great option as it needs little water and is disease-resistant. Pietman suggests they partially frame the lawn with a Cape plumbago hedge – these plants require very little maintenance and need little water. Its light blue flowers and informal growth habit will contrast beautifully with the more rugged surrounding landscape visible from the garden. >>

Turn the page to see the garden plan!

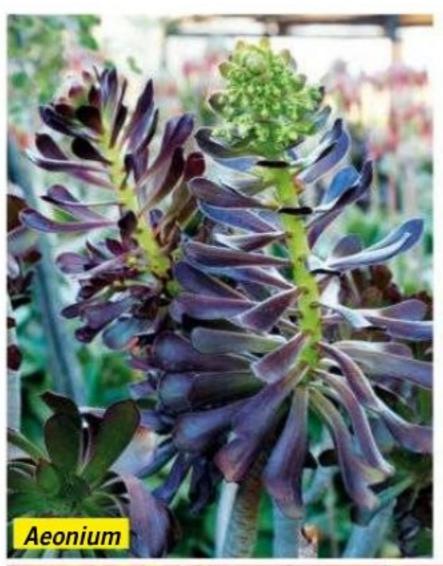


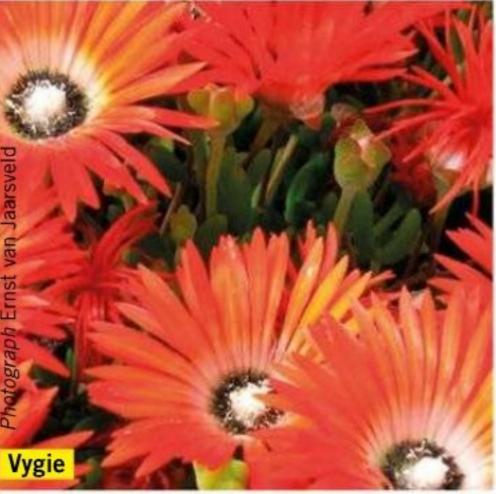
colour. They were keen to lay out the garden but needed help with the design and plant choice, so they asked Stellenbosch landscaper Pietman Diener to assist.

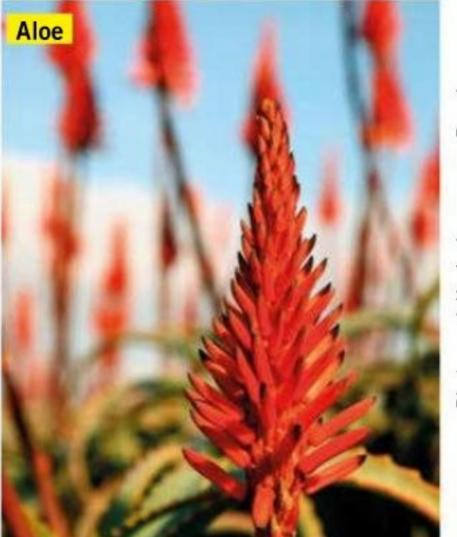
Pietman

On their wish list...

- The garden should be waterwise, low-maintenance and economical; the couple want to develop and maintain it themselves.
- A selection of mainly indigenous plants from the area.
- A rockery for all the succulents they receive from family and friends.
- A lawn area near the stoep.
- A herb garden near the kitchen.
- The beautiful view of the surrounding veld must be optimised.
- Ronelle wants to use trees she has already purchased.







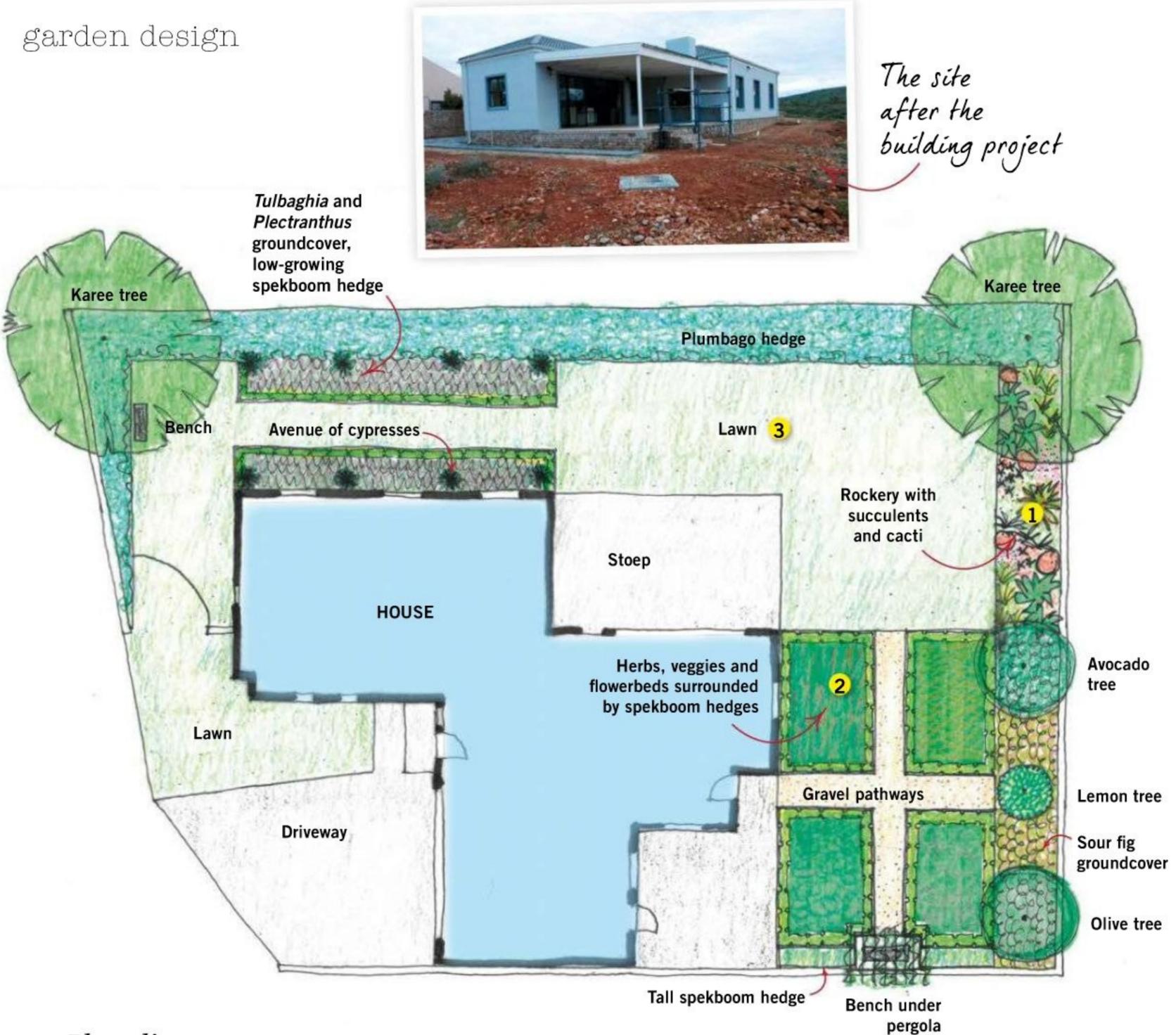
Photograph Kosie Jansen van Rensburg





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Plant list

1 For the rockery

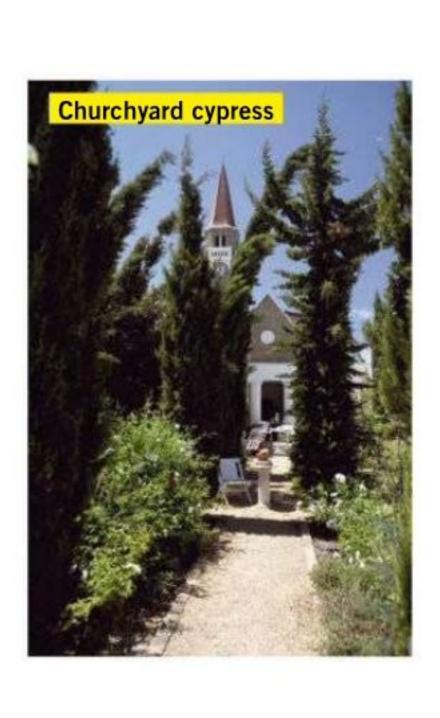
- Aeonium spp.
- · Agave attenuata
- Echeveria hybrids
- Gongoni grass (Aristida junciformis)
- Tradescantia pallida 'Purple Heart'
- Short-leaved aloe (Aloe brevifolia)
- Pig's ear (Cotyledon orbiculata)
- · Cotyledon decussata
- Cape bitter aloe (Aloe ferox)
- Coral aloe (Aloe striata)
- Krantz aloe (Aloe arborescens)
- Carrion flower (Stapelia hirsuta)
- Orbea variegata
- Chinese lantern (Nymania capensis)
- Century plant (Boophone disticha)
- Vygie (Drosanthemum spp.)
- Stalked bulbine (Bulbine frutescens)

2 For the herb garden

- Spekboom (Portulacaria afra) as a tall hedge against the wall
- Portulacaria afra 'Green Carpet' as a low-growing hedge
- · A variety of herbs and veggies
- Flowers such as pelargoniums, wild garlic, violas and nasturtiums for colour and fragrance
- A lemon, olive and avocado tree, and a hanepoot grapevine over the pergola

3 For the lawn and beds

- Couch grass (Cynodon dactylon)
- · Cape plumbago (Plumbago auriculata) as a boundary hedge
- Churchyard cypress (Cupressus sempervirens 'Stricta')
- · Portulacaria afra 'Green Carpet' as a low-growing hedge
- Smelly spur-flower (*Plectranthus neochilus*) and wild garlic (*Tulbaghia violacea*) as a groundcover beneath the cypresses
- Sour fig (Carpobrotus edulis) as a groundcover beneath the lemon, olive and avocado trees.



[THE VIEW]

The view from the house and the garden would be optimised by framing it with the two karee trees which Ronelle already has.

These can be planted at the bottom corners of the garden. The frame provided by the trees and hedges will add depth to the vast open landscape typical of the Little Karoo and will draw your eye to the view. A bench under one of the karee trees will provide the perfect spot to enjoy the surroundings.

Pietman suggested planting an avenue of churchyard cypresses between the house and the boundary to frame the surrounding landscape – this will also soften the view of the house. These cypresses do very well in the Karoo; they occur naturally in Mediterranean regions where it is hot and dry. Cypresses can be pruned to stop them from growing too tall and to keep them in proportion to the house and the landscape.

[MAKES CENTS]

There are many plants that grow easily from cuttings – an affordable way to multiply plants. Plants that the Engelbrechts can easily propagate themselves include spekboom for hedges, *Plectranthus neochilus*, *Cotyledon*, a variety of pelargoniums, *Echeveria* and herbs such as lavender and rosemary. It does take a little longer to get cuttings to a decent height, but the money you save and the reward of having a garden you have single-handedly created makes it all worthwhile!

Gravel will work well for the pathways in the herb garden – it's a cheaper option than pavers and is easy to lay yourself. Bricks will add a neat finish to the lawn and gravel pathways.



DO IT YOURSELF

Planning a new garden? Follow Pietman's advice:

- Grow plants that are indigenous and endemic (occur naturally in your area). Indigenous plants can also be successfully combined with exotic plants from those regions of the world with a similar climate.
- Prepare the soil well, especially after a building project when there is usually cement and rubble left behind on the property.
 Remove everything before you start and then work in plenty of
- compost. In a new garden, add a 5–10cm layer of compost to all your garden beds. Also add plenty of compost and bone meal to planting holes.
- Getting plants from friends or propagating your own can result in a mish-mash garden. Try to group one kind of plant together, rather than planting haphazardly.
 Groundcovers and perennials, especially, look better in groups.
- As soon as possible, try to cover bare soil with plants, gravel or mulch. This is especially important in a new garden where large areas usually consist of bare ground.
 Covering it will save water, as the soil won't dry out as quickly, it will reduce dust and your garden will look more established sooner.

Cape plumbago

- If you install irrigation, choose the right option for your garden; ask an expert for advice before you start.
- Draw up a budget for your garden. Many people forget to budget for the garden when building their home. It is best to plan the garden and house at the same time to ensure that you make the right decisions about where to place the swimming pool, trees, entertainment area and lawn to best suit the style of the house.

CONTACT

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Garden diary

Divide perennials and plant trees and shrubs so they can establish a good root system before winter.

Compiled by Gillian Eva • Photographs: Francois Oberholster and supplied

Tip of the month

Fallen autumn leaves are a wonderful bonus for gardeners! Use them as a mulch around shrubs where they will eventually decompose and enrich the soil.

Tasks for April

By Kay Montgomery

1 Keep it neat

One of the trends for 2017 is a neat, uncluttered garden. As properties become smaller, it is necessary to scale down and simplify your garden space. Look at your outdoor areas through a camera lens to give a new perspective and allow you to see where there's room for improvement.

If plants have grown into each other, decide which ones you like and are worthwhile, and remove those that have contributed little to the garden. Look for compact new varieties of ornamental plants such as agapanthus and alstroemeria as they will take up less space.

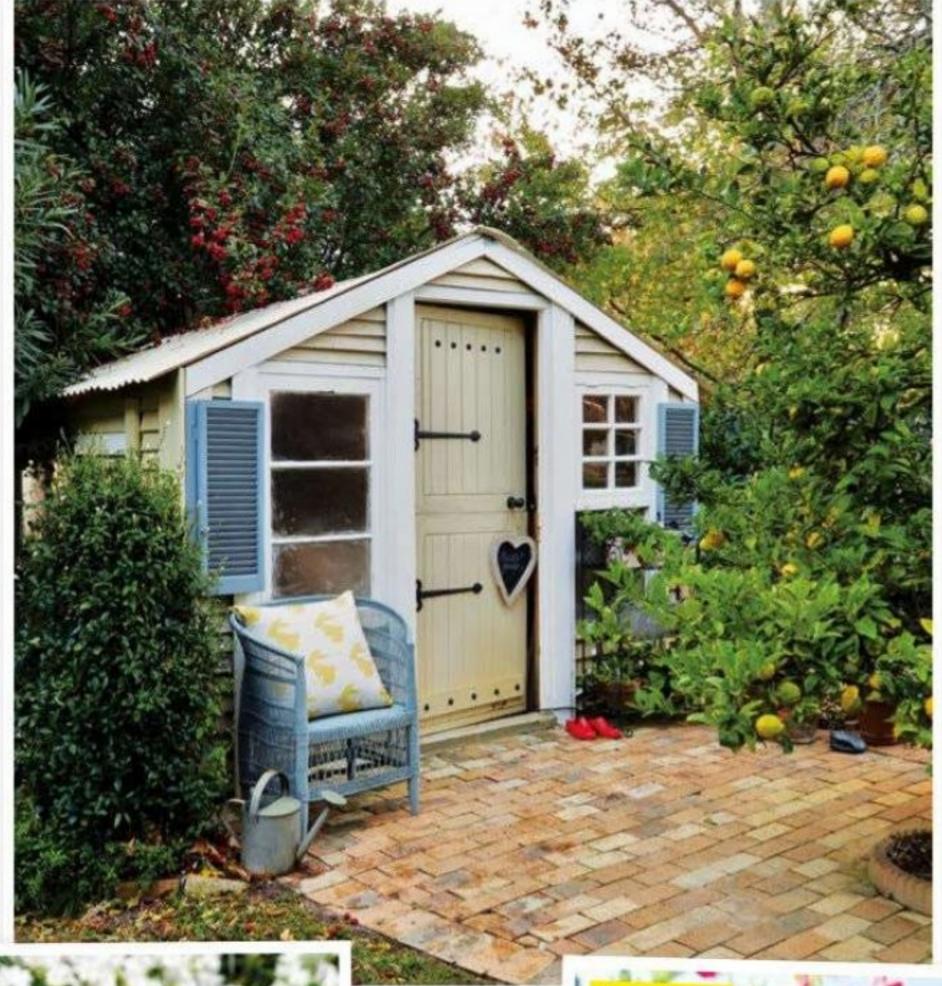
Invest in a garden shed to store tools, pots and fertilisers. A tool shed can be transformed from a utilitarian storage space into an attractive feature by painting the exterior walls a colour of your choice, and adding window boxes and a small veranda framed with decorative trimming.

Colour for spring

Now's the time to plan for spring colour. Plant indigenous bulbs such as freesia, sparaxis, ixia and tritonia in clusters in rockery pockets and in pots. Scatter seed of indigenous Namaqualand daises along a sunny driveway or in-between established perennials.

Plant Iceland poppy seedlings in a spot that receives full sun – their showy flowers will delight in late winter and early spring.

This is the main month for sowing seeds of climbing and bush type sweet peas in a sunny position and in well-composted soil. Bush sweet peas are ideal for the front of a border and containers, but may need some light support in the form of twigs. Climbing sweet peas need a fence or trellis for support.





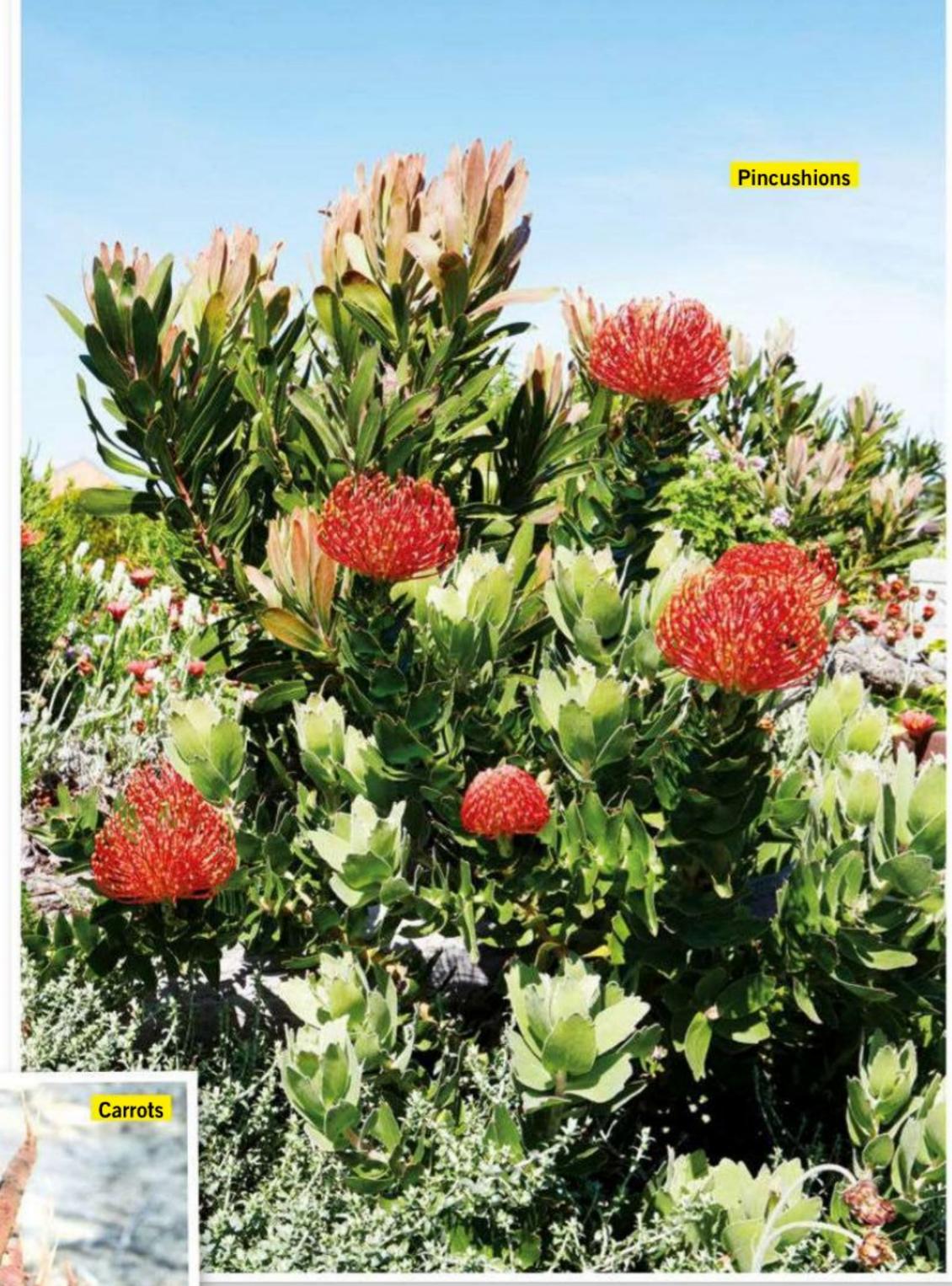
3 Zoning and grouping

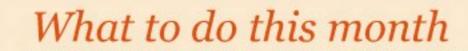
Create different water-use zones by grouping plants with similar water needs together: a sunny and dry area for heat-tolerant plants and a shady spot for woodland dwellers. Select plants that are best suited to your climate and specifically to your garden. Where there is a large area to be planted, choose waterwise shrubs and perennials rather than annuals.

If water is available, and your soil is free-draining and rich in organic matter, consider planting a camellia garden. Camellias are evergreen with white, pink or red blooms. The first to flower in autumn is *Camellia sasanqua*, followed in winter by *C. japonica*, and in spring by *C. reticulata*. Sasanqua camellias grow in sun or in partial shade in hot climates, and *C. japonica* grows in light shade.

In the winter rainfall region, autumn is a good time to plant fynbos such as pincushions, while the soil is still warm and there is the prospect of rain.

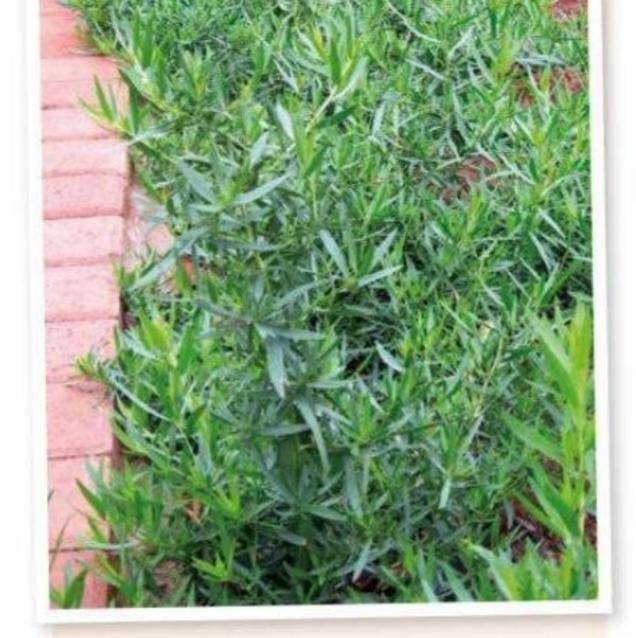
These plants do best on a sunny slope with good air circulation and well-drained soil. Do not add bone meal or fertilisers to soil for fynbos – rather apply an organic mulch.





- In the winter rainfall region, clear gutters and downpipes of leaves and debris and make sure that shallow-rooted and newly planted trees and shrubs are staked and secured with fresh ties to prevent wind damage.
- In the summer rainfall region, shrubs from the winter rainfall region, as well as azaleas, camellias and rhododendrons, need deep watering once a week.
- Rejuvenate the soil in your garden with generous amounts of compost.
- In the vegetable patch, now is the time to plant beetroot, broccoli, cabbage, carrots, celery, cauliflower, leeks, peas, Swiss chard and turnip.
- Don't get caught by early frosts. Make sure you have commercial frost cover ready to throw over tender plants. This cover lets in light and water and can be left on plants until all danger of frost has passed. >>





HERB OF THE MONTH

French tarragon (Artemisia dracunculus var. sativa)

French tarragon is the queen of French culinary herbs with anise-flavoured leaves that give creamy sauces and soups an unforgettable flavour.

How to grow French tarragon seedlings need full sun and like moist, but not waterlogged soil. These plants (40cm tall and wide) will die down in winter but should be left in place as they will sprout again in spring. Replace plants every four years as they lose their vigour over time.

Tip of the month Because tarragon disappears in winter, start harvesting and preserving the leaves this month. Dry or freeze the leaves. To freeze: chop up the leaves and store in ice-cube holders just covered with water. Once frozen, the blocks can be stored in containers in the freezer.

Did you know?

- The aromatic foliage of French tarragon repels insects.
- When grown next to other crops, especially brinjals, it enhances their growth and flavour.
- The variety grown from seed is Russian tarragon and it's much more bitter. It also lacks the aromatic oils of the French variety.

 Uses It's one of the herbs used in French Fines herbes (with chervil, chives and parsley). This mixture of herbs is added to sauces, such as sauce Béarnaise and sauce verte (green sauce) for salmon, and to omelettes. It's also made into herb butters served with grilled meat, poultry or fish. Heat brings out the flavour, so only a few leaves are needed to add character to a dish.

 CONTACT healthyliving-herbs.co.za

NEW IN THE NURSERIES

Gaillardia 'Sun Flare' and 'Red Sun' are two striking new plants that will brighten up your garden. Gaillardias, commonly called blanket flowers, will cope with a hot, sunny aspect and do best in fertile, well-drained soil but will tolerate poor soil. 'Sun Flare' (20–25 cm tall) has spiky golden pinwheels of petals with a contrasting red eye, while 'Red Sun' (35cm tall) is almost completely red with just a tip of yellow. Both will spread about 50-60cm and make excellent bedding perennials with a long flowering season. For the best show in the garden, group five to seven plants together in a mixed border. These plants will also perform well in containers.





INDOOR PLANT OF THE MONTH

Anthurium andreanum (also known as flamingo flower) from the tropical rainforests of Central America is the ideal houseplant as it is virtually indestructible, needs minimal care and looks good with its glossy heart-shaped leaves and unusual flowers (spathes) in red, pink, orange and white. The compact plants grow best in a warm spot with bright filtered light, but no direct sunshine. The ideal indoor temperature is 18–24°C.

Care is simple: only water when the soil feels dry; once or twice a week in summer and less in winter. Don't let the plant stand in water; place the pot on a pebble-filled saucer. The water that drains through provides humidity but the base of the pot is above the water. If the leaves turn yellow (but not brown and withered), it may be over-watered. Apply a liquid fertiliser in spring and again in autumn.





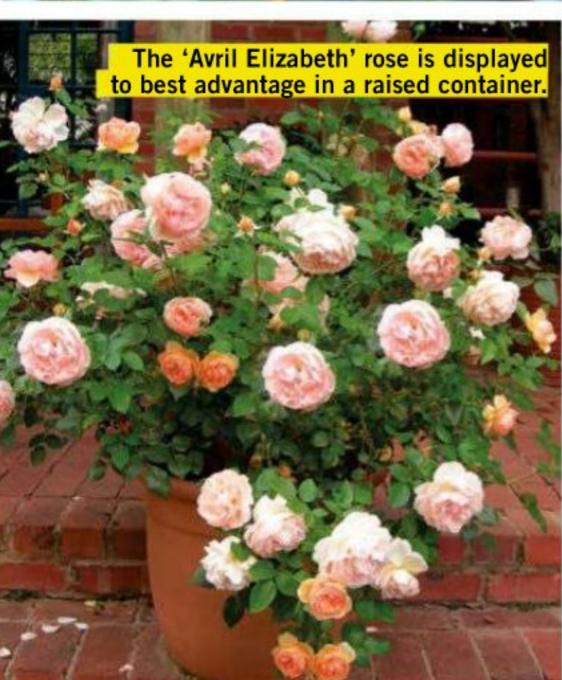
Ludwig's rose corner

Rose guru Ludwig Taschner gives tips on how to deal with rose beetles and shares his step-by-step method for planting roses.



Q: Big yellow and black beetles are eating my roses and really seem to relish my yellow 'South Africa' roses. What can I do?

These fruit beetles breed in compost heaps or soft soil and are attracted to fragrant roses. Cyper sprayed at double strength will kill them and keep them away for a while. If you don't want to use poison, pick the beetles off the blooms by hand and drop them into a bucket of water so that they drown. The various pheromone traps are ineffective.



Q: The blooms of my 'Avril Elizabeth' roses are huge but they hang downwards. Do they need more sunlight?

This is a genetic trait, prevalent in varieties with large, fragrant, full-petalled blooms. Some stems do grow more upright, but most stems seem to arch gracefully; don't worry about it and enjoy your fragrant rose! It may be a good idea to plant these types of roses in a raised section of the garden so you can better appreciate their downward-looking blooms.

Proud of your garden?

Send your pics to

editor whomemag.co.za

- we'd love to see!

Tasks by region

Summer rainfall With dew staying longer on the leaves, prevent black spot by spraying with Chronos or Rose Protector. This is the last month to fertilise roses with Vigorosa to boost flowering and delay dormancy until June. Gradually reduce watering to once a week.

Cape coastal If the rains haven't yet started, continue using grey water; it is better than no water. Make sure the beds are well mulched. Should the rains start, spray with Chronos or Rose Protector to

prevent black spot, downy mildew and rust. Fertilise with Vigorosa, but only if there has been sufficient rain or there is sufficient access to water. This will encourage the roses to flower until July.

Lowveld and KwaZulu-Natal coast
Keep thrips under control by spraying with
Plant Care or Garden Ripcord if the
infestation is severe. Keep on watering
at least once a week and fertilise with
Vigorosa. This will encourage roses to
flower through winter.

Bought a new rose?

Roses can live for up to 15 years, or more if the conditions are right. The correct soil preparation when planting a new rose adds years to its life because the roots can develop deeply and widely in the well-prepared soil. A rose with a strong root system not only performs superbly but can withstand erratic watering and dry spells. The advantage of planting a rose in April is that it can settle in over winter, when the roots don't have to supply food to the leaves, and it will be ready to grow and flower like a mature rose in spring.

Step-by-step planting:

- 1 Whether preparing an individual hole or a bed, dig down to a depth of 40cm and place the soil to one side. Loosen the exposed subsoil by another 20–30cm.
- 2 Mix organic matter such as peanut shells, apricot pips or bark as well as compost and mature manure into the reserved top soil. Adding in Vigolonger, a controlled-release rose fertiliser, will provide nutrients for the whole season.
- 3 Fill the hole with the enriched soil, water it and let it stand overnight.
- 4 The next day, make a hole for the rose; but before planting, put the rose (still in its black plastic bag) into the hole and check that the planting height is correct. The level of the rose in the bag should be the same as the top of the bed/hole.

Note The bud union is the point where one rose (the cultivar) is grafted onto a different rose (the root stock). It forms a knob and this needs to be just under the soil. If the knob is visible above the soil level when the rose is still in the plastic bag, dig another 5–6cm deeper before planting.

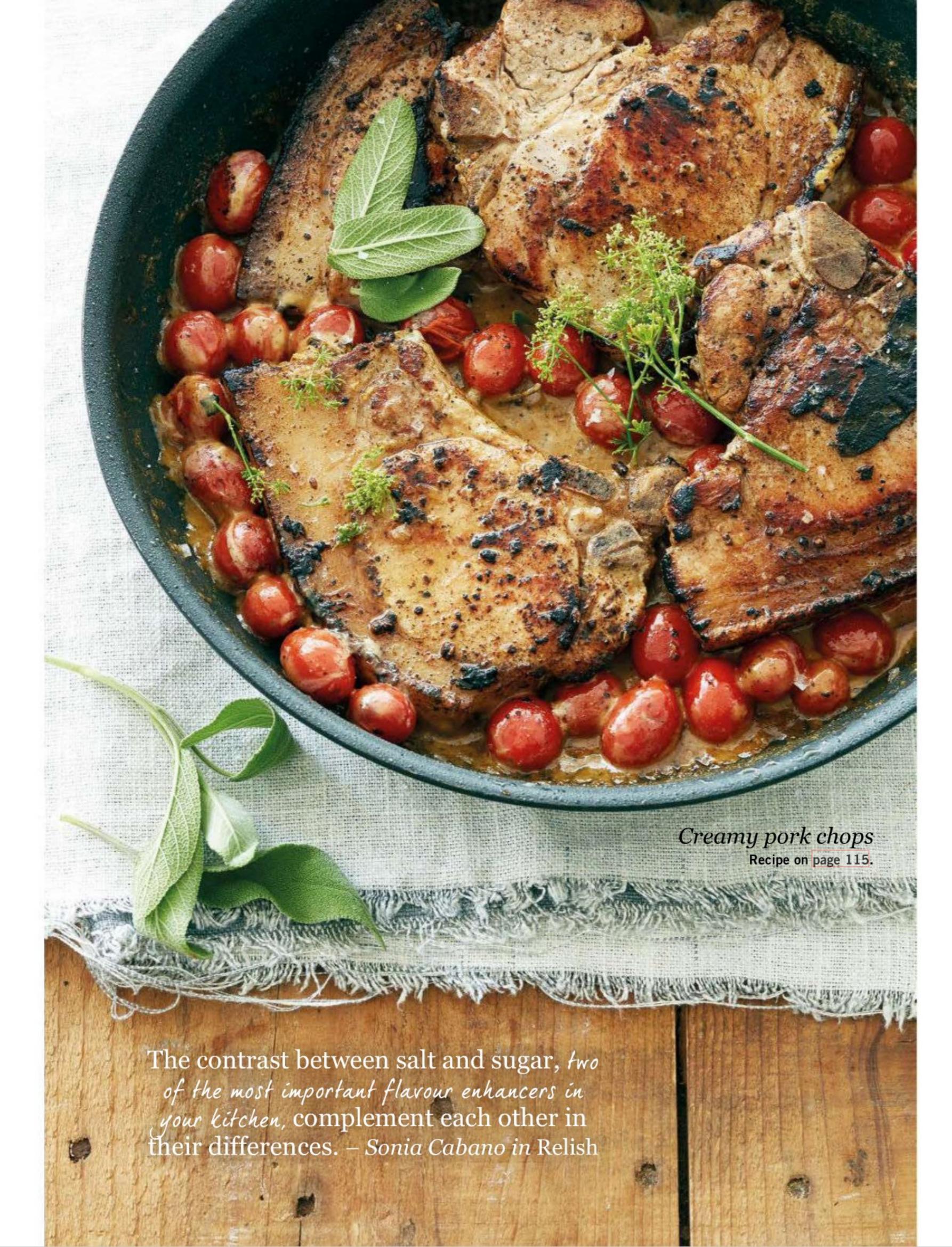
- **5** Once the height is correct, remove the rose from its bag, slightly loosen the root ball and place it in the hole, filling in the soil around the root ball. Firm down the soil around the rose and make a basin around the plant.
- 6 Water the plant well, giving it at least 20 litres of water.



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The slightly sour crème fraîche icing ensures a perfect balance between the cake and the syrupy pears.

Makes 1 x 22cm cake
Preparation time: 40 minutes
Baking time: 20–25 minutes
Oven temperature: 180°C

- 625ml (350g) flour
- 425ml (360g) castor sugar
- 10ml bicarbonate of soda
- 10ml cinnamon
- 5ml nutmeg
- 5ml mixed spice
- 3ml ground ginger
- 250ml oil
- 2 eggs
- 400ml medium-fat yoghurt

ICING

- 460ml crème fraîche
- 30ml castor sugar (or to taste)
- 15ml lemon juice
- zest of 1 lemon

CARAMEL PEARS

- about 6 medium-sized pears, ripe but not too soft
- 45ml butter
- 25ml Old Brown sherry
- 60ml honey, plus extra to taste

1 Preheat the oven. Grease 3 sandwich tins with non-stick spray and line them with baking paper. Sift the dry ingredients together and whisk the oil, eggs and yoghurt together. Combine the dry and wet mixtures and mix until just smooth. Divide the batter between the tins. Bake for about 20 minutes or until a skewer comes out clean. Carefully turn out the cakes and leave to cool on a wire rack.

2 Meanwhile, increase the oven temperature to between 200°C and 220°C. Cut the pears into 5mm-thick slices and remove any seeds. Spread them out in a roasting pan and dot with the butter; sprinkle the sherry and honey over. You can now also add a pinch of cinnamon and star anise, but remember the cakes are already spicy. Bake the pears for about 15 minutes, turn the slices over and bake for another 10–15 minutes (depending on how ripe the pears are – you'll soon see when they are ready).

3 Place the crème fraîche, castor sugar, lemon juice and zest in a mixing bowl and beat with a balloon whisk until combined.
4 To assemble Spread the icing over all three cake layers, spoon the pears on top and stack the layers on top of each other. Drizzle a little extra honey over to glaze –

Mosbolletjies

and put on the kettle for tea...

In celebration of Easter, we added crosses to the top of the *mosbolletjies*.

Makes 24 mosbolletjies
Preparation time: 45 minutes, plus resting time
Baking time: 50 minutes
Oven temperature: 180°C

- 2 230ml (1 250g) cake flour
- 10ml salt
- 45ml ground anise
- 125ml (100g) sugar
- 15g instant yeast
- 250ml lukewarm milk
- 200ml grape juice
- 350ml lukewarm water
- 100g butter, melted
- 45ml apricot jam, melted

1 Combine the dry ingredients in a large mixing bowl and then mix all the wet ingredients except the apricot jam in a measuring jug. Make a well in the dry ingredients and pour in the liquids. Mix slowly in a circular motion until the dough gets too stiff to stir; knead the dough in the bowl until it all comes together. Turn out onto a clean surface and knead for about 10 minutes until the dough is pliable and smooth. Add a little extra flour if necessary. Grease a large mixing bowl with a little oil and place the dough in it. Cover with greased cling film and set aside in a warm spot to rise until it doubles in size.

2 Knock out all the air from the dough and divide into 24 equal balls. Arrange the balls snugly in a greased baking dish (or two large loaf pans) and leave in a warm spot again to rise until it doubles in size.

3 Preheat the oven. If you want to make the crosses, mix 45ml flour with just enough water to form a paste with the consistency of thick icing. Spoon into a plastic bag, snip an opening in the bottom and squeeze a cross onto each risen ball. Brush with a little milk and bake for about 50 minutes or until golden brown and cooked through. Keep a close eye on it as you don't want the top of the rolls to get too brown before the inside is cooked (everyone's oven is different). Brush the melted jam over the top as soon as it comes out of the oven. Break off individual *mosbolletjies* and serve hot with butter, toasted with jam or marmalade and

cheese – as the fancy takes you!





Chocolate ginger tart

Prepare yourself for a surprising mix of textures!

Makes 1 tart • Preparation time: 10 minutes Cooking time: 3–5 minutes

- . 400g dark chocolate, chopped
- 125ml coconut cream
- 100ml butter
- 250g mini marshmallows
- 125g Maltesers
- 30g mini ginger biscuits
- 30g mini Eet-sum-mor biscuits
- 30g mini Tennis biscuits
- · a pinch of ginger

Slowly melt the **chocolate**, **cream** and **butter** together in the microwave oven on low until smooth. Start with 30 seconds at a time, stirring occasionally so it doesn't overheat or burn. Line a tart pan or cake pan with cling wrap or baking paper – this will help to turn the tart out. Spread half of the **sweets** and **biscuits** over the bottom of the pan, ensuring there is an even mix so that each slice will have a bit of everything. Pour the melted chocolate over, sprinkle with the **ginger** and decorate with the remaining biscuits and sweets. Refrigerate to set and serve in thin slices. This delicious dessert goes well with a glass of sweet wine. >>



Find more issues at magazinesdownload.com Glühwein chicken 114 **home** April 2017

Glühwein chicken

The wine and spices make this chicken dish perfect for a chilly autumn evening.

Serves 4-6

Preparation time: 15 minutes Cooking time: 1 hour

- 8 chicken drumsticks and thighs
- 5ml Chinese five spice
- 15ml olive oil
- 250ml Pinot Noir wine
- · 125ml orange juice
- about 125ml stock
- · 2 star anise
- 1 knob fresh ginger, peeled and chopped
- 3 bay leaves
- · 2 garlic cloves
- 1 red chilli, chopped
- 1 bunch spring onions, chopped
- · 1 orange, cut into segments
- · basmati rice, to serve

1 Rub the chicken with the spice mixture and season with salt and freshly ground black pepper. Heat the oil in a heavy-based pan and brown the chicken. Stir in the wine and cook for 5 minutes. Stir in the orange juice, stock, star anise, ginger, bay leaves, garlic and chilli; cover and simmer over moderate heat for about 45 minutes to 1 hour until the sauce has reduced and the chicken is melt-in-themouth tender. Keep an eye on the liquid and add extra stock if the sauce becomes syrupy too quickly, as it may burn.

2 Taste the sauce and adjust the seasoning if required; sprinkle the spring onions and orange segments over. Serve with Basmati rice.

Creamy pork chops

Marinating white meat in brine before you cook it ensures a succulent result.

Serves 4

Preparation time: 20 minutes, plus

marinating time

Cooking time: about 20 minutes

- · 4 thick pork loin chops
- 25ml mustard
- 8 sage leaves
- 15ml olive oil
- 200g cherry tomatoes
- 250ml cream

BRINE

- 25ml coriander seeds
- · 25ml cumin seeds
- · 25ml mustard seeds
- 50ml brown sugar
- 25ml sea salt flakes
- 2 bay leaves
- 3 sprigs thyme
- 250ml boiling water
- 750ml ice water
- 1 Make the brine Toast the coriander, cumin and mustard seeds in a dry pan until aromatic. Remove from the heat and grind in a pestle and mortar. Add the spices to the sugar, salt, bay leaves and thyme and pour the boiling water over, stirring until all the salt and sugar has dissolved. Stir in the ice water. It is vital that the mixture is cold before the meat is placed in it.
- 2 Pour the cold brine over the chops in a shallow dish and refrigerate for 2-4 hours.
- 3 Drain the chops and pat dry. Spread with mustard and press a sage leaf onto each side of the chops. Heat the oil in a heavy-based pan and fry the meat, fat side first, until well browned, then seal the meat until golden brown on both sides.
- 4 Add the cherry tomatoes to the meat in the pan, followed by the cream (still on high heat). Reduce to a moderate heat and simmer gently until the meat is cooked through and the cream sauce begins to thicken. This creamy pork dish is delicious with cauliflower rice.

Marmalade squares

Choose homemade marmalade if possible – the better the quality, the more delicious the squares.

Makes 24 squares

Preparation time: 15 minutes Baking time: 45–50 minutes Oven temperature: 180°C

- 350ml butter, at room temperature
- · 400ml (208g) icing sugar
- 1 extra-large egg, whisked
- 4 x 250ml (560g) flour, sifted
- · a pinch of ginger
- · 5ml vanilla essence
- 45–60ml spiced mixed fruit marmalade

I Preheat the oven and line a deep, square cake pan (23 x 23 x 7 cm) with baking paper and grease with non-stick spray.

Whisk the butter and icing sugar until light and fluffy. Whisk in the egg until well blended.

Add the flour, ginger and vanilla essence and mix by hand to form a soft dough.

2 Press two-thirds of the dough into the bottom of the prepared pan and prick with a fork. Spread the marmalade from corner to corner – don't be too generous, but not too stingy either. Coarsely grate the remaining dough and sprinkle over the marmalade. Bake until golden brown and cooked through.

Important The squares must not brown too quickly as they may look ready before the middle is cooked. Depending on how hot your oven is – every oven is unique – reduce the heat a little towards the end of the baking time.

EASTER FEAST FOR THE FAMILY

Succulent and versatile South African pork is the smart choice for festive meals with loved ones; it's affordable and easy to prepare.

Slow-roasted leg of pork

Serves 8 (with leftovers)

- 1 leg of pork (3–3.5kg), deboned and skin removed
- 1 whole onion with 12 cloves pressed into it
- 2 carrots
- · 5 cloves garlic
- · about 500ml red Grapetiser
- 250ml meat stock
- 15ml flour

FILLING

- 150g Gruyère cheese, diced or coarsely grated
- 2-3 small Granny Smith apples, seeded and thinly sliced
- 12 prunes, pitted and chopped
- 125ml coarse breadcrumbs
- 200g diced bacon
- · 2 sprigs thyme, leaves stripped
- · 2 bay leaves, crumbled
- 5ml ground allspice
- · 1 knob fresh ginger, peeled and grated
- · a dash of olive oil

GLAZE

- 125ml light brown sugar
- about 200ml cooking liquid
- about 30ml light soy sauce
- · about 15ml dark soy sauce
- 1 star anise

- 1 Prepare the meat for rolling A leg of pork is a big piece of meat and because of its unusual shape, it is difficult to roll. Place the meat on a clean work surface, skin side down. Use your judgment (and a very sharp knife) to butterfly the meat: carefully cut into the thick parts until the meat can be opened like a book and you can roll it easily. Use a meat mallet to flatten it if need be. Season with salt and pepper and a little olive oil.
- 2 Mix the filling ingredients and spread on the inside of the pork. Now roll the meat around the filling. Tie lengths of kitchen string around the rolled meat about 2cm apart (working from the centre outwards).
- 3 Into the oven Place the stuffed pork in a large roasting bag in an ovenproof dish and add the onion, carrots, garlic, Grapetiser, stock and flour; knot the bag and prick a few holes with a fork for the steam to escape (this prevents the bag from bursting). Preheat the oven to 100°C and roast the pork slowly overnight (8–10 hours) until tender. Remove from the roasting bag (reserve the cooking liquid), cut off the strings and place the roast in a clean oven dish. Now score the fat.

4 Make the glaze Stir the brown sugar and 200ml reserved cooking liquid together in a small saucepan until all the sugar has dissolved. Add the light soy sauce and star anise and simmer until the mixture thickens slightly. Season to taste with the dark soy sauce. Preheat the oven to 180°C, pour the glaze over the pork and roast until sticky and syrupy – about 20 minutes. Keep an eye on it and baste frequently; add a dash of cooking liquid if it seems as if the glaze is starting to burn at the bottom of the oven dish. Allow the meat to rest before carving.

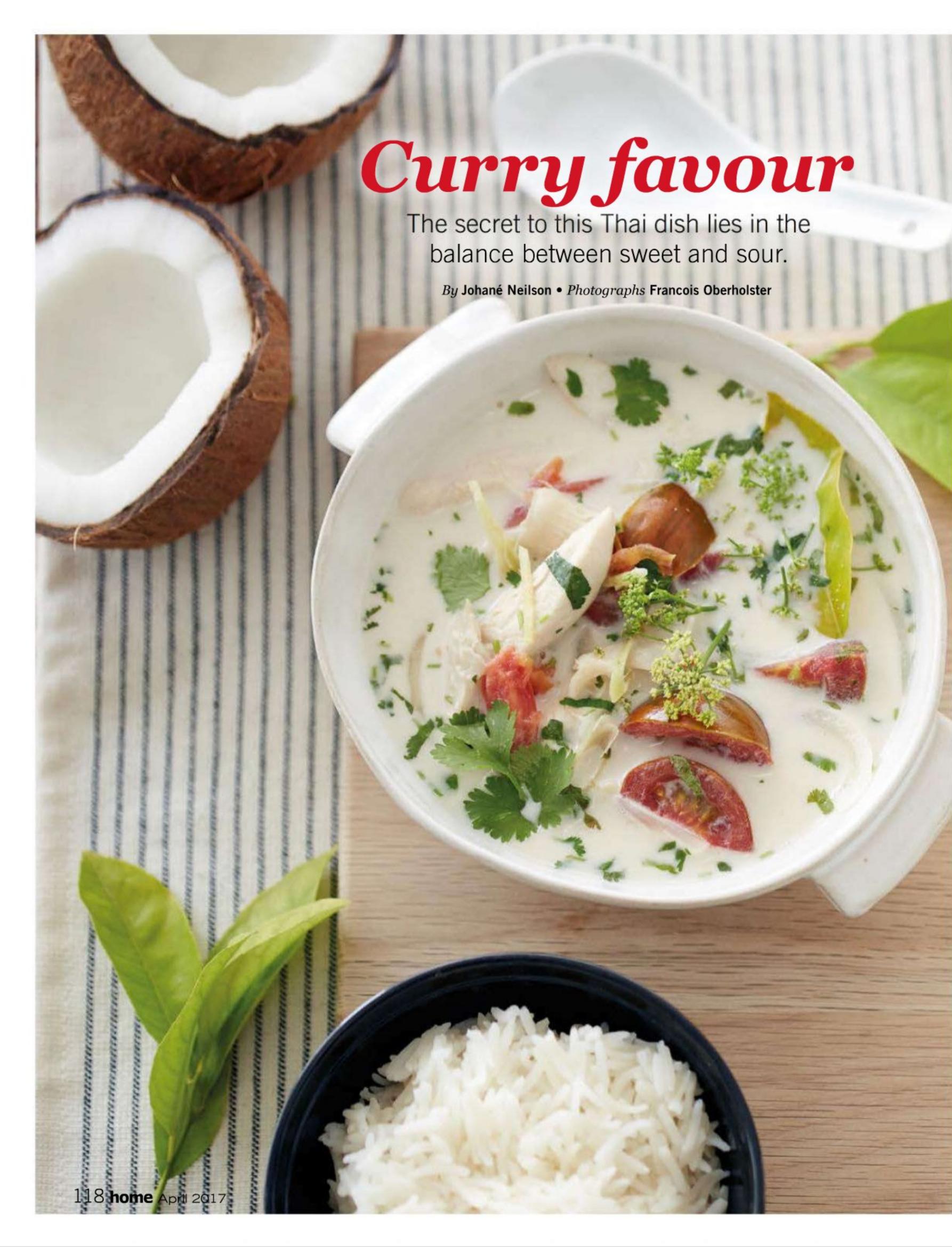
How to make crispy crackling...

Pour boiling water over the strips of pork skin, drain and pat dry. Rub well with salt and roast separately from the meat until crispy.

Tip Make cute little tails from the strips by loosely twisting them around wooden spoon handles and tying them with kitchen string. The spoons won't catch alight at 180°C but remove the spoons if you want to crisp the crackling even more under the grill.

Ask your butcher to debone the meat, remove the skin in one piece and then cut it into strips for you. With their sharp knives and skills, they can do it in a jiffy and save you a lot of effort.





Thai chicken and coconut milk curry

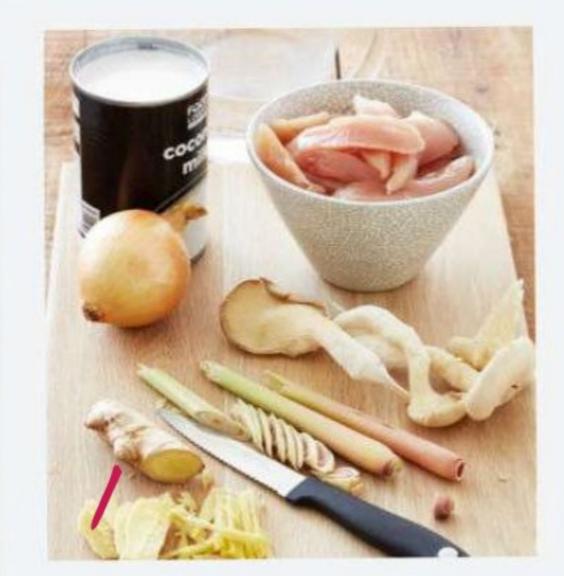
This tom kha gai, inspired by Mark Wiens of eatingthaifood.com, is masterful in its simplicity. Although often described as a soup, it's really more of a saucy curry and it's delicious with rice. I replaced the galangal used in the traditional recipe with ginger because it's more

readily available in South Africa. Feel free to use the

real thing if you can get hold of it.

Makes 2 generous servings
Preparation time: about 30 minutes
Cooking time: 20 minutes

- 1 thumb-sized piece of fresh ginger
- 1 stalk lemongrass
- 1 medium-sized white onion
- 200g oyster mushrooms
- · 4 chicken breast fillets
- 1 x 400ml tin coconut milk
- 3–5 bird's eye chillies (or to taste), seeded and chopped
- 150g tomatoes, cut into wedges
- · 3 fresh lemon or lime leaves
- · about 3ml salt (or to taste)
- juice of 1 lime (or to taste)
- · a bunch of fresh coriander, chopped
- 15ml fish sauce
- · steamed jasmine rice



Prepare all your ingredients before you start cooking: peel the ginger and cut it into thin sticks; cut off the tips of the lemongrass, remove the hard outer leaves and cut diagonally into thin slices; cut the onion into thin wedges; chop the oyster mushrooms; and slice the chicken into bite-sized pieces.



Place the prepared ingredients in a pot or wok and stir in the coconut milk, together with 250ml boiling water. Warm slowly over moderate heat until it begins to bubble then reduce the temperature slightly – coconut milk is temperamental and, like milk, can curdle if stirred too rapidly or boiled too quickly. Stir in the chillies and tomatoes, and simmer for about 10 minutes.



Season the soup with the lemon or lime leaves (I keep them whole so they are easy to remove before serving), salt, lime juice, coriander and fish sauce. Check the flavours and add more to taste if desired. The soup should be salty and tangy yet delicate.

Serve with jasmine rice.



Ricotta and sweetcorn muffins

Under R80 • Serves 4 • Preparation time: 10 minutes Cooking time: 30 minutes

- 8 streaky bacon rashers
- 4 eggs
- . 350g ricotta cheese, crumbled
- 250ml cooked sweetcorn kernels
- . 5 spring onions, chopped
- 1 red chilli, finely chopped
- · 30ml chopped flat-leaf parsley
- 45ml grated mozzarella
- 1 Preheat the oven to 180°C and spray four cavities of a giant muffin pan with non-stick spray. Line each cavity with two rashers of streaky bacon.
- 2 Mix the eggs, ricotta, sweetcorn, spring onions, chilli and parsley and season to taste with salt and freshly ground pepper. Spoon into the four prepared cavities and sprinkle the mozzarella on top. Bake for about 25–30 minutes or until cooked and golden brown. Serve with fresh bread and your favourite tomato relish.



Pancake stack with trout

Under R150 • Serves 6 • Preparation time: 40 minutes Cooking time: 20 minutes

- 2 eggs
- 250ml flour
- 300ml milk
- 60ml oil
- 5ml brandy (optional)
- 250g mixed baby marrows
- olive oil
- · 5 chives, chopped

- 3 sprigs of dill, chopped
- a handful of basil leaves, torn
- 250ml salmon cream cheese
- about 200g smoked trout, shredded
- lemon wedges for serving
- 1 Whisk the eggs, flour, milk, oil and brandy and add a pinch of salt. Pour the batter through a sieve to ensure that there are no lumps. Heat up a pan, add a drop of oil and scoop a soup ladle of batter into the pan, tipping the pan so that the entire surface is coated with batter. Cook for a minute or two, flip the pancake over and cook the other side. Repeat until all the batter has been used up (8–10 pancakes).
- 2 Rinse the baby marrows well and cut into thin strips. Fry in a griddle pan or grill in the oven until cooked. Mix with a dash of olive oil, salt and pepper, as well as the herbs.
- 3 To assemble, spread a little cream cheese on the first pancake and sprinkle a few pieces of shredded trout on top. Place another cream cheese-coated pancake and a layer of baby marrows on top. Repeat with all the ingredients. Top with a little heap of trout and a few baby marrows. Serve with lemon wedges.





Bircher muesli

Under R75 • Serves 4 • Preparation time: 10 minutes (although the muesli is quick to make, it must stand overnight – so prepare it the night before)

- 450ml hot rooibos tea
- about 125ml honey
- · 8 dried peaches, chopped
- 500ml rolled oats
- 125ml mixed nuts, seeds and dried cranberries
- about 450ml
 Greek yoghurt
- 4 peaches, cut into bite-sized squares
- 1 Mix the tea, 30ml of the honey and the dried peaches together and leave to cool slightly. Once it is lukewarm, mix with the oats and refrigerate overnight.
- 2 To serve, you can either combine all the ingredients or layer them in individual bowls or jars. The combination of soft oats, creamy yoghurt, sweet honey, fruit and nuts is delicious and you can easily adjust the muesli ingredients according to what you have in the pantry. It's as easy as that!

Did you know? Bircher muesli was developed by a Swiss physician, Maximilian Bircher-Brenner. In this recipe, the rolled oats are not cooked but soaked overnight until done.

French toast waffles

Under R60 • Preparation time: 5 minutes Cooking time: 15 minutes

- 8 slices raisin bread
- about 60ml Nutella
- 3 eggs
- 125ml milk

- 5ml sugar
- 2-3 bananas, sliced
- · icing sugar, to serve
- 1 Spread the Nutella on four slices of raisin bread and top with the other four slices. Whisk the eggs, milk and sugar together.
- 2 Preheat your waffle pan until the light switches off and then spray with non-stick spray. Now dip the chocolate sandwiches in the egg mixture, one at a time, until well coated and toast in the waffle pan until cooked. (In a small waffle pan, you may only be able to make one at a time, but they'll be ready in minutes and you'll have fun making them.) Alternatively, you can toast them in an ordinary frying pan.
- **3** Repeat with all the sandwiches, cut them into quarters, top with the sliced bananas and dust with icing sugar. All that's needed now is a delicious cup of coffee!

In association with Huletts

ways with biscuit dough

Huletts Icing Sugar is the secret ingredient in these yummy bakes.

his foolproof biscuit recipe forms the basis for the following three Easter treats.

Basic biscuit dough

Makes about 24 vanilla biscuits, depending on size

Preparation time: 30 minutes, plus

resting time

Baking time: 10-15 minutes per sheet

Oven temperature: 180°C

- 250g butter, soft
- 130g (250ml) Huletts Icing Sugar, sifted
- · 1 egg, separated
- · 2ml vanilla essence
- 375g (670ml) cake flour, sifted
- 1 Cream the butter and sugar together until light and creamy. Add the egg yolk and vanilla essence and mix well.

 Add the flour to the creamed mixture, mixing to make a soft, pliable dough.

 If the mixture seems too dry, add the egg white, a little at a time, and mix to form a soft workable dough. Shape the dough into a flat disc, cover with clingwrap and refrigerate for 10 minutes to allow the dough to rest.
- 2 Roll the dough out on a lightly floured surface and cut into shapes. Place the biscuits on greased baking trays and bake in a preheated oven for about 10–15 minutes until lightly coloured. Transfer the biscuits to a cooling rack to cool completely before storing in an airtight container.



EASTER EGG BISCUITS

- 12 egg-shaped vanilla biscuits
- 12 egg-shaped vanilla biscuits with holes

CHOCOLATE BUTTER ICING

- 150g butter, soft
- 375ml Huletts Chocolate Flavoured Icing Sugar, sifted



- 1 Beat the butter until light and creamy, while adding the chocolate flavoured icing sugar, a little at a time.
- 2 Spread the chocolate icing onto the egg-shaped biscuits and top with an egg-shaped biscuit with a hole cut out. For extra decoration use the icing from the bunny biscuits.







GLAZED BUNNY BISCUITS

- 18 bunny-shaped vanilla biscuits
- rainbow sprinkles
- pink vermicelli

GLAZE ICING

- 1 egg white
- about 250ml Huletts Icing Sugar, sifted
- 1 Beat the egg white until frothy. Add the icing sugar, one spoonful at a time, mixing until the icing reaches piping consistency. If a pink and white icing is desired, divide the icing in two and add a spoonful of Huletts Strawberry Flavoured Icing Sugar to the one half.
- 2 Use a piping bag with a small nozzle to decorate the bunny biscuits. Decorate the bunny ears with the rainbow sprinkles and vermicelli before the icing dries. Allow to dry before storing in an airtight container.

Tip For strawberry flavoured biscuits, replace the Huletts Icing Sugar in the dough with Huletts Strawberry Flavoured Icing Sugar.

5

WOVEN HEART BISCUITS

- · 1 quantity basic biscuit dough
- 1 more quantity basic biscuit dough but replace the Huletts Icing Sugar with Huletts Chocolate Flavoured Icing Sugar
- 1 Roll the dough out into two sheets to a thickness of about 5mm. Using a ruler, cut both the vanilla and chocolate dough into 1.5cm strips.

Tip Work on baking paper, it is easier to handle.

- 2 Weave the two colours into a lattice pattern on a sheet of baking paper. Do this in batches to keep the dough from becoming too soft.
- 3 Cut out heart shapes and bake for about 15 minutes per tray in a preheated oven at 180°C or until lightly coloured. Allow to cool completely before storing in an airtight container.









foodadrinks

Raise your glass to good food and family!

Compiled by Johané Neilson



Happy hunting!

Egg art kit with

special egg dye and
fun accessories R69.99, woolworths.co.za

An apple a day...

Crisp, refreshing and dry with a natural, fresh apple flavour, Cluver & Jack cider (from R19, Tops at Spar) is made in the Paul Cluver Winery in Grabouw. Pure and authentic, the foundation variety of this craft cider is a 'Granny Smith' apple - the rest are a well-kept secret! Visit cluverjack.com.

Grate divide
Chicken grater box R249.95,
pylones.co.za



Olé!

Imagine delicious signature dishes by chef Martin Senekal, tropical décor and a front-row view of the ocean and you have an inkling of what to expect at La Parada Del Mar on Victoria Road, Camps Bay. The meals are perfect for sharing: seared sesame-crusted tuna, charred octopus, ham croquettes and the most exquisite coffee panna cotta are some of the highlights. Make sure you have time to linger for a cocktail or three... Check out the menu at laparada.co.za.



Red hot!

The new Banting Revolution range from Checkers includes products such as bread mixes, sugarfree alternatives and almond- and coconut flour. Try it out!

Up close and personal

Reuben at Home (R345, Quivertree), the latest cookbook by well-known SA foodie Reuben Riffel, will inspire many happy family meals. The unpretentious recipes are based on the flavours he remembers from his past, with Reuben providing insight into how he chooses to feed his family and friends in his own home. His secret

Reuben at home

ingredient? Love.

Raise your glass

The Bo-Vallei Chenin Blanc (R60, bosmanwines.com) from Bosman Family Vineyards - located in a small valley on the outskirts of Wellington towards Bain's Kloof - boasts fresh citrus aromas combined with peach and white pear flavours. Enjoy it with a range of dishes from salads and pastas to seafood or poultry. fi



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A WARM WELCOME

With Plascon Velvaglo Water-Based Enamel you can create a space the whole family will love!



he kitchen really is the heart of the home – a multi-functional space where family and friends gather to share stories and have a laugh over a cup of coffee or a hearty meal. With a semi-gloss satin sheen finish that's completely washable, Plascon Water-Based Velvaglo is the obvious choice in a busy household where kids and pets share the space – the last thing you want to worry about is grubby walls!

Ideal for high-humidity areas, such as kitchens, this durable and long-lasting paint also features an extensive colour range, ensuring that you're never short of inspiration to create a space that suits the whole family. And with a 12-year guarantee, you can rest assured that your newly painted kitchen walls will make an impact for years to come!

Application is easy: thanks to its gel form, this low-VOC enamel doesn't drip during brush application, ensuring a smooth, luxurious finish.

For a contemporary look inspired by desert landscapes, try the Terrain palette with its earthy, mineral and neutral colours – perfect for creating a vibrant environment. Use Auberge 66 for a dark backdrop that allows open wooden shelving and beautiful kitchenware to stand out in areas that get plenty of natural light, ensuring a space that's as beautiful as it is functional. Round off the look with neutrals and greys such as In The Mood and Haley's Cove, or accents such as Sunrise Glow and Sunset In The Desert. With Plascon Water-Based Velvaglo, the kitchen has never looked – or felt – so good! For details, go to plascon.co.za.

The palette













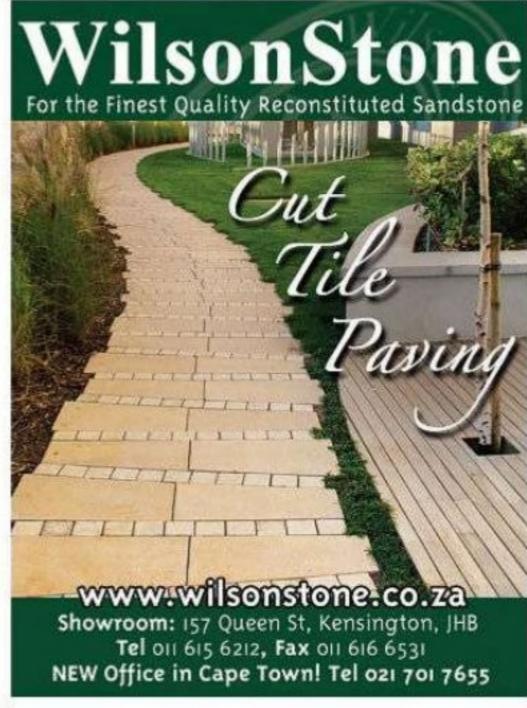






SHOP WINDOW



















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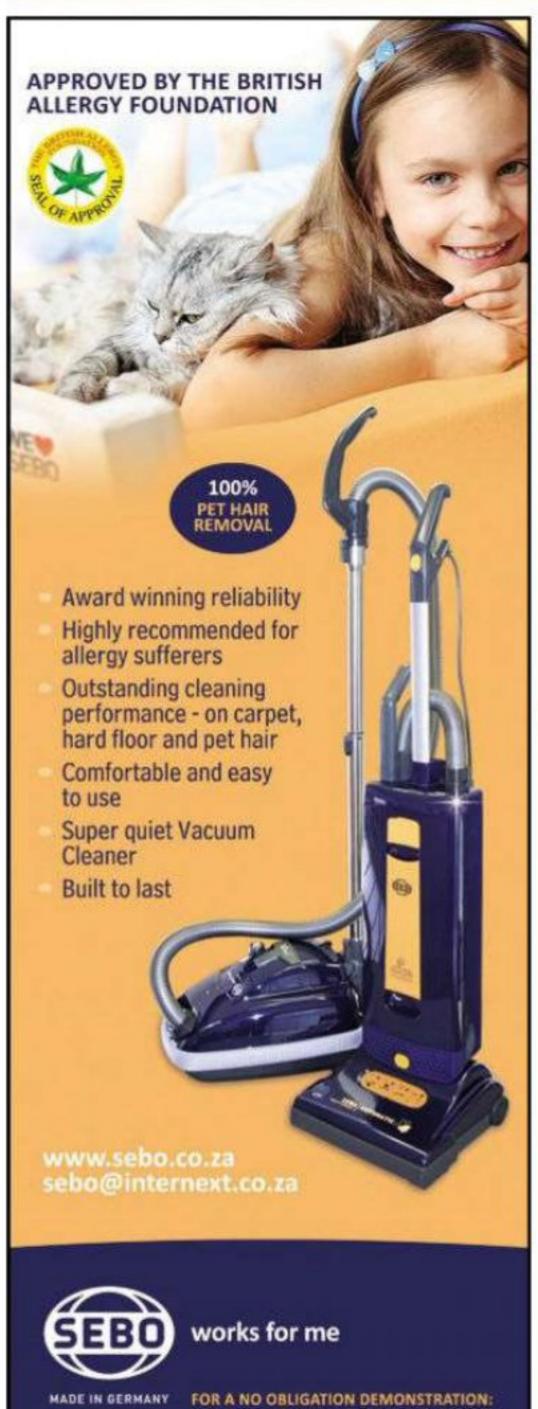
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Solution to Crossword #99

Competition Rules 1 Home competitions are open to anyone in South Africa except the employees of Media24, the competition sponsors, their subsidiaries, promotional and advertising agencies and immediate family members. 2 Prizes will be awarded to the first correct entries drawn and winners will be notified telephonically or via email. 3 SMS competition winners will be chosen at random from the total SMS entries received. 4 The decision of the organisers is final and no correspondence will be entered into. 5 Prizes cannot be amended, transferred, extended or exchanged for cash. 6 The sponsors are responsible for fulfilment of the prizes and Home cannot be held responsible for problems or delays in delivery of prizes. 7 Prizes to be redeemed within 6 months of notification; extensions only accepted if agreed upon in writing with prize sponsors.

NOTE Because of variations occurring in the printing process, paint colours shown in the magazine may not be 100% accurate.

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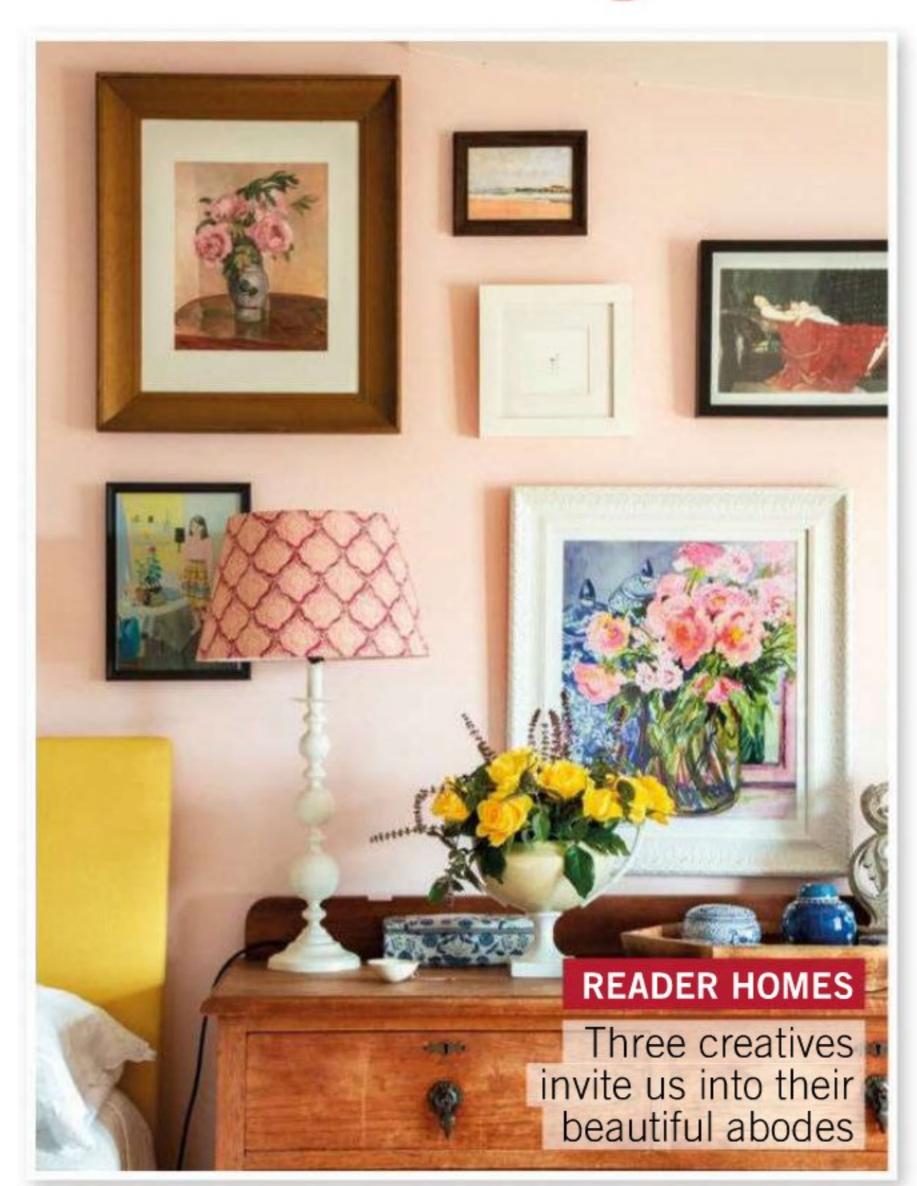
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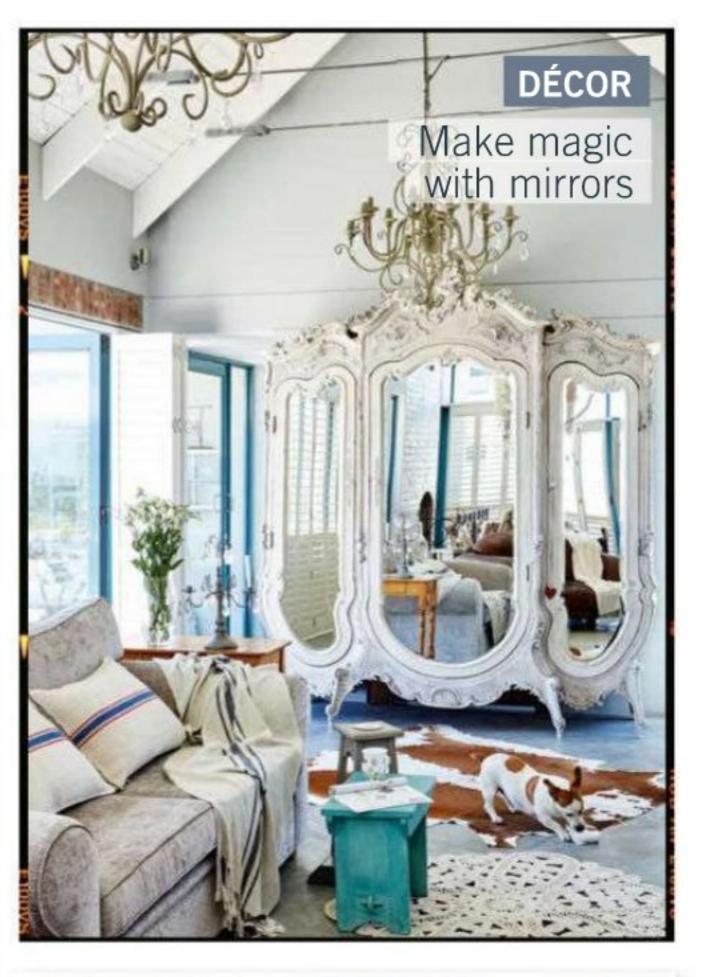


YouTube Join us in the Home kitchen, take a peek at readers' homes, and learn how to do our DIY projects.

Tuis Home Mag

In May ...we celebrate all things beautiful!





GARDENS

Loads of décor ideas in a charming oasis



- > Frame your succulents!
- Make quirky slipcovers for your ottoman







Pets are people too!

Less of a fashion accessory and more of a friend, Riana Scheepers' beloved pooch inspires love and loyalty.

There is a sadness in the world that is unique in its awfulness, and that is the grief we feel when a beloved pet dies.

Some people don't understand the huge sadness one feels when you lose a pet – it's just an animal, they'll say. These people are not really "people"; they are organisms of a lower order, with whom I do not wish to associate.

But there are those who truly understand how your heart aches when one of your furry friends dies. Their compassion and empathy is, in itself, a consolation. Never a truer word has been spoken than this statement: the measure of a society and its progress can be judged by the way in which it treats its elderly and its animals.

The interesting and complex relationship between humans and the animal kingdom is as old as time itself. As humans evolved, this relationship naturally became even more nuanced. Over time, animals weren't

just hunted for food but were also domesticated. We put them to work for us; we farmed with them. Eventually, animals weren't just regarded as useful beasts of burden and a source of food, but were also used to satisfy humanity's dubious desire for pleasure and status. In the best-case scenarios, they become loyal, faithful friends.

It is a well-known fact that the rulers and the wealthy in ancient times had private zoos in which they kept exotic animals and birds – for the fun of it. I can just imagine the scene: a king asking his favourite mistress, "What do you want for your birthday, my precious?"

And Precious, gently tickling him with a peacock feather, replying, "A giraffe, my darling. I don't have a giraffe in my garden. Please? They're so beautiful!"

It didn't matter whether or not that beautiful long-necked creature would survive in that country, or that Precious would soon get bored with her gift; King Darling would dispatch his underlings with the order: "Get me a giraffe from Africa! Make haste!"

Something that fascinates me is how the rich and famous have always tried to show off their social status with the animals they keep. Early in the previous century it became highly fashionable for actresses and socialites strutting their stuff on the red carpet, with eyelashes fluttering and diamonds glistening, to have a



gleaming jaguar in tow. Or a snarling wolf.
Or a snake draped around Madame's
neck. The more exotic, the better.
No matter whether the jaguar or wolf were
at ease in this glamorous setting, they
were part and parcel of the glitterati's
outfit and standing.

The extent to which these poor animals were abused didn't end there. One lady made her appearance with two gaudy ear adornments: flimsy little cages hanging from her earlobes, each with two identical butterflies fluttering desperately therein. The reason for this, of course, was to make this woman irresistible and beautiful, something she couldn't achieve on her own.

These women had to be brave too, because the zenith of this pets-as-afashion-accessory trend was when they started using live tarantulas as brooches. Under bright lights, the tarantula would

cling to an evening gown and remain thus affixed until it got dark again and it could be removed. These women would walk around with a beautiful but creepy brooch attached to their bosom for the entire night. I have to wonder: who would've danced with them?

What kind of pet do I like?

Let me tell you the story of my father-in-law and his pavement special pooch which he adored. One day, while strolling on the beach with his beloved *brak*, two elegant ladies approached, each with a clipped, be-ribboned and perfumed poodle on a leash. My father-in-law is a gallant gentleman. He greeted the ladies, complimenting them on their perfectly manicured poodles.

"What breed is your dog?" enquired one of the ladies, giving Tickey a disapproving glance.

"A bit of a mix-and-match special," replied my father-in-law. "And he's the most wonderful companion."

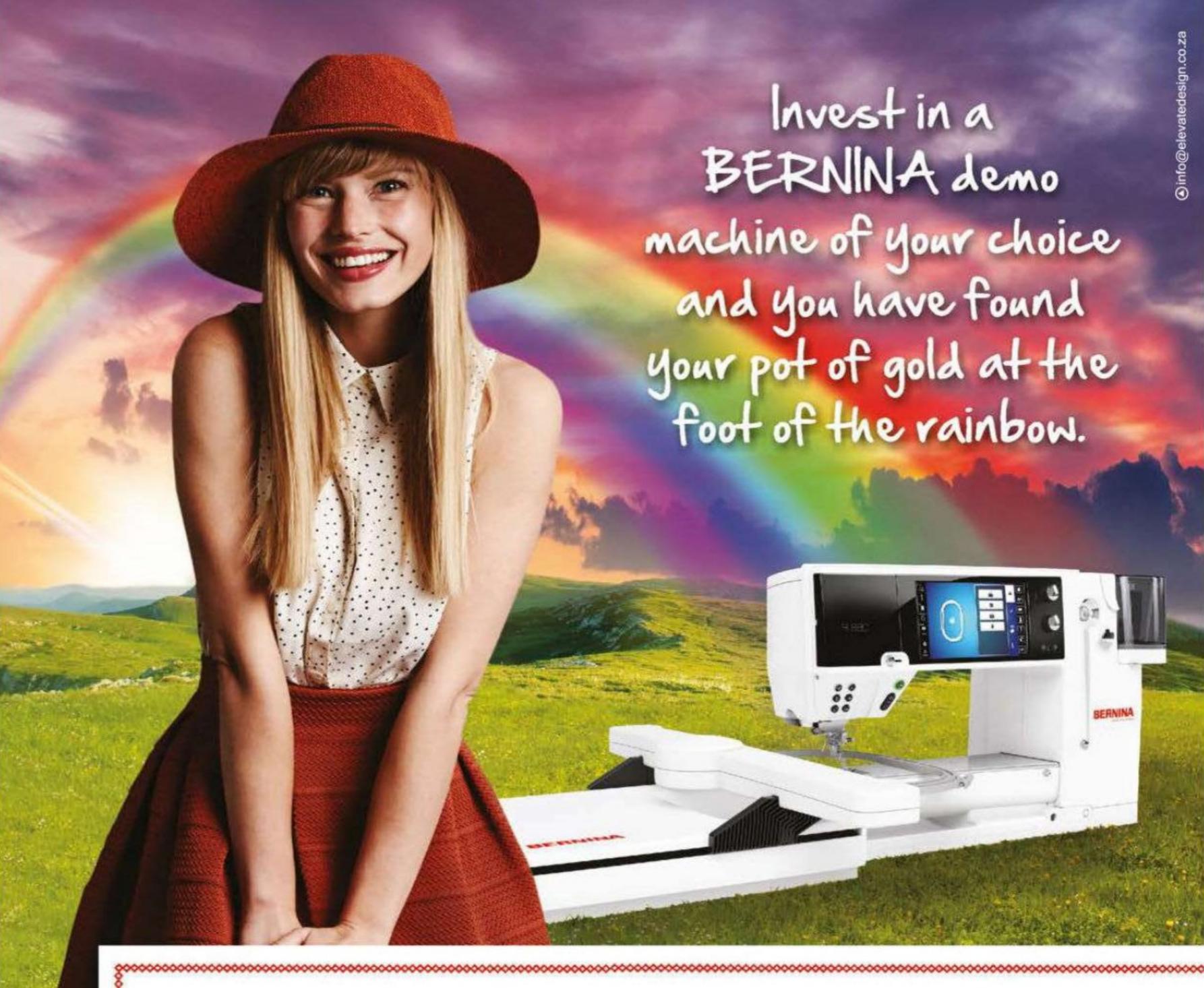
The fancy lady pulled up her nose ever so slightly. "At least it is something you can call your own," she declared, stalking off.

And that's exactly the kind of pet I have. Klara, my beloved pooch – someone I really can call my own.

I hope I am worthy of her love and loyalty.

Riana

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